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How to Bottle

Fruit, Vegetables, Game, Rabbits, Poultry, Meat, Milk, &c.

. . For . .

Domestic and Commercial Purposes.

K9160

By Ex-Sergt.-Major Geo. Fowler, F.R.H.S., M.I.H.

917
STORE / 30679

The Complete FRUIT, VEGETABLE, MEAT, and GAME BOTTLING OUTFITS & STEAM COOKER COMBINED, illustrated in this Book, are Ideal Wedding and other Presents for Home and Abroad.

Pensioner Sergt.-Major G. FOWLER, M.I.H., F.R.H S.,

Pioneer of the British Bottling Industry of more than 20 years standing.

Enlisted for the Leicester Regiment, 1873;

Discharged from the Royal Army Medical Corps, 1903—Army Service, 30 years.

Awarded by His Late Majesty King Edward VII., July, 1904, an Annuity with Silver Medal for "Meritorious Service."

AUTHOR OF THIS BOOK

and Inventor and Patentee of the Sterilizing Apparatus, Universal Vacuum Cover Bottles, Fittings, Jars, Portable Camp Stoves and Boilers shown in the following pages.

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FOR DOMESTIC AND
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By Ex-Sergt.-Major GEO. FOWLER., M.I.H., F.R.H.S.

Pioneer of the British Bottling Industry of more than
20 years standing.

Sold by GEO. FOWLER, LEE & Co., Ltd.,
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PREFACE.

THE details in this Book give in a simple and lucid manner absolutely reliable directions for preserving Fruits, Vegetables, and other Foods, by Sterilization, in hermetically sealed Bottles, Jars and Cans.

The repetition of some of the detailed instructions I have found from experience to be necessary, because many of the purchasers and users of my Patents have failed to observe that the simple process and low temperature that will sterilize and preserve Fruits *will not* preserve Poultry, Milk, Vegetables, Meat, Rabbits, Game and Mushrooms.

I have included in this Edition many little points that may seem to the uninitiated and casual reader insignificant, but they all are of much importance, and have been the subject either of my experiments or correspondence with some person using my Patent Steam Cooking and Sterilizing Apparatus.

The Bottling industry, both in the home and commercially, has been, by means of my Patented Appliances and system, increased enormously since I, as the Pioneer of the British Bottling Industry, first placed them on the market at Maidstone, Kent, 1898.

Annually, during recent years, millions of bottles and cans of Fruits, Vegetables, Meat, Mushrooms, Game, etc., etc., are successfully preserved with my Patented Appliances.

Many Fruiterers, Grocers, Dairymen, Farmers and others, have, by using my Patent Appliances, added the Bottling and Canning industry to their business, and by doing so turned what was waste and loss into profit.

I take this opportunity of thanking my numerous patrons for recommending my Patents and System of Preserving Foods, Fruits, etc., and I hope to be favoured with a continuance of their kindness and esteemed orders.

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CONTENTS.

	PAGE.
Preface	2
Advantages and Particulars of the Vacuum Preserving Process	8
Bottled Fruits, Quantity for 4 to 6 persons, 12 Months' Supply...	22
Camp Stoves and Boilers	Cover 3
Copyright, Special Notice	52
Fish, How Preserved in Vacuum Cover Bottles and Jars ...	75
Fruits, How Sterilized Successfully	11-13
,, How Bottled in Water or Syrup	18
,, How Bottled *without* Water, Syrup or Preservative ...	24
,, How to Preserve them in Brandy or Gin	26
Fruit Juice Liquors	50
Fruit Syrups, Beverages and Jellies	47, 49
Game, Meat, Soup, etc., How to Bottle	70
Insufficient Sterilization will cause Loss	14
Invalids' Cookery	97
Jams, Marmalade, etc., How Preserved in Vacuum Bottles ...	79
Loss by Insufficient Sterilization	14
Marmalade, Orange and Lemon, Recipes	80
Milk, How to Bottle and Sterilize	102, 103
,, How to Sterilize in Jugs, etc.	102
,, as a Vehicle of Disease	101
Mushrooms, How to Preserve in Vacuum Bottles	77
Peas, How to Preserve in Vacuum Cover Bottles	102
Root Vegetables, How Preserved in Bottles	59
Safety and Reliableness of the Vacumm Metal Cover ...	9
Screw down Cover Bottles, How used	15
,, ,, Glass Cover Bottles, Unreliableness	15
Sterilizing Apparatus, Description and Capacity	16, 17
,, ,, How used for Bottling Fruits, etc.	16
,, ,, ,, ,, ,, Steam Cooking	91, 94
,, ,, ,, ,, ,, Sterilizing Milk	103
,, ,, Duplex, Cooking and Pasteurizing	114, 115
Store Room...	87
Success in Preserving Fruits and Foods in Vacuum Cover Bottles	10
Syrup, How Made...	23
Vacuum Metal Covers, Safety and Reliableness	9
Vegetables, How to Preserve in Vacuum Cover Bottles ...	56
,, How Preserved in Bottles when Cooked ...	56, 59, 61
,, How to Bottle when Uncooked	56, 64
Water, Distilling Apparatus	141

INDEX.

	PAGE.
Apples, How Bottled	27
Apple Parer and Corer	29
Apple Jelly	28
Apricots, How Bottled	26
Asparagus and other uncooked Vegetables, How Bottled	51, 64
Beans, French and Runner, How Bottled	51, 59
Blackberries, How Bottled	30
Beef Tea, To Make	98
Bottled Fruits for 4 to 6 Persons, for 12 Months	22
Bottles, Glass Cover, How Opened	89
,, Metal ,, ,, ,,	89
,, Screw Cover, How used, risks, etc.	15
Bubbles in Bottled Fruits, etc.	14, 36
Cherry Brandy, How Made	26
Chicken, Cook for an Invalid	99
Chicken Broth, How Made	97
Covers, Vacuum, Glass, How to remove from Bottles	89
,, ,, Metal, ,, ,, ,, ,,	89
,, ,, Tin, plain or lacquered, safe to use	9
Currants, Black and Red, How to Bottle	33
Fish, How to Preserve in Jars	75
French Beans	51, 59
Fruits, How to Bottle by adding Water or Syrup	18
,, ,, ,, ,, without Water, Syrup or a Preservative	24
,, How to Preserve in Brandy or Gin	26
,, in Syrup for Dessert	23
,, to Bottle and Preserve Fresh, must be washed	18
,, Cause of Success in Preserving	10, 22
,, Cause of Failure to Preserve	13-14
,, Cause of them Rising in the Bottles	12
,, Bottled, to use for Tarts, etc.	88
Fruit Jellies	28, 34, 47
,, Juices, for Drinks, Jellies, Syrup, and How Bottled	47, 49
,, Slicer	82-83
Fruits, Mixed for Tarts	37
Fruit Salads	38
Game Disjointers, etc.	71
Game, How to Bottle	70
Game Jars and Moulds	70, 73
Glass Covers of Vacuum Bottles, How to remove	89
Gooseberries	36
Grapes, Green and Ripe, How Bottled	37
Ham, Cooking by Steam	91
Jam, How to Preserve in Vacuum Bottles and Jars	79
Jars, Screw Stopper, How used, risks, etc.	15
Jars, Glass Stopper, How Opened	89
Loganberries, How to Bottle	37

INDEX—*continued.*

PAGE.

Mangoes, How to Bottle 37
Marmalade, Orange and Lemon pulp, Recipes for making into Marmalade as sugar is available 81
Marmalade, Recipes for 80
Meat, How to Preserve in Jars 70
Meat, How to Cook by Steam 91-100
Metal Covers, plain tin or lacquered, safe to use 9
Mixed Fruits, How to Bottle 37, 38
Milk, How to Sterilize 102
Mulberries, How to Bottle 38
Mushrooms, How to Bottle 77
Nectarines, How to Bottle 39
Oranges, How to Bottle 38
Pans, Preserving 130
Passion Fruit, How Bottled 39
Peaches, How to Bottle 39
Pears, How to Bottle 39
Peas, How to Bottle 56, 61, 64
Plums, How to Bottle 41
Poultry, How to Bottle 70, 100
Puddings, Cooked by Steam 91
Quinces, How to Bottle 42
Raspberries, How to Bottle 43
Rhubarb, How to Bottle 43
Rubber Rings, unreliable if used more than once 89
Rubber Rings, Spare, How Preserved 90
Scarlet Runner Beans, How to Bottle 59
Soup, How Bottled... 74
Steam Cookery 92
Sterilizing Apparatus, How to use as a Sterilizer 16
" " " " " Steam Cooker 91, 94
" " How used for Sterilizing Milk 103
" " Number of Bottles that may be sterilized in it 17, 21
Sterilizing Temperatures, Fruits, Vegetables, Meat, etc. ... 53
Strawberries, to Preserve 45
" " " without water 45, 46
Syrup 23
Tin Cover, plain or lacquered, safe to use 9
Tomatoes 67
Tomato Chutney and Sauce 68
Vegetables, Cooked, How to Bottle 51, 56
" Root, How to Bottle 59
" Uncooked, How to Bottle 64
" Globe Artichokes, etc., How to Bottle 64
" Bottled, How finally Cooked... 58
" Harmless Green Colouring 125
Vegetable Slicer 55, 83, 97
Whortleberries 30

List of Patent Apparatus, Bottles, etc.

PAGE.

Sterilizing Apparatus, Round 110, 111

„ „ Stand for Steam Cooking 91

„ „ No. 1 Oval 112, 113

„ „ Duplex 114, 115

„ „ Commercial or Mansion... ... 116, 117, 118

„ „ in use on Two Oil Stoves 118

Apple Parer, Corer and Slicer 29

Bean Slicer 55, 83, 128

Bottle Brush 123

Bottles, with Glass Covers and Clips 124

„ „ „ „ „ Screw Bands 131, 133

Bottles, Milk and Fruit Juice, Lever China Stopper ... 48, 130

„ Vacuum Lacquered Metal Cover... ... 120, 121, 122, 123

Cherry Stoner 31, 139

Fittings for Bottles, Jars and Moulds ... ... 132 to 138

Fruit Bottling Outfit, 60/-... 107

„ „ „ 45/-... 108

„ „ „ 30/-... 109

Fruit Press 54

„ and Vegetable Slicer 82, 83

„ „ „ Pulper 30, 130

List of Preserving Appliances, etc.

Funnels, Improved, for Peas, Beans, etc. 55

Game and Poultry Disjointers 71, 131

Harmless Green Colouring Preservative 125

Heaters, Patent Instantaneous 73

Improved Boilers, Steam Cookers, etc. 140

Jars, Glass Stopper... ... ... 126, 127

„ Pickle, Lever Metal Stoppers 131

„ Vacuum Lacquered Metal Cover 122

Mould, Glass, Vacuum Lacquered Metal Cover, for Game, etc....73, 125

Oven, Camp... ... ... Cover 3

Pans, Preserving, Aluminium 130

Pea and Vegetable Cooker 54

Pickle Jars, Lever Metal Stoppers 131

Potato Nets 140

Slicer, Bean... ... ... 55, 83, 128

„ Fruit and Vegetable 82, 83

Steam Cooker and Sterilizer and Water Distiller 141

„ Cookery ... ... 91 to 96

„ Tube, Flexible 141

Stove, Oil, "Satisfaction"... 129

Thermometers 53, 139

Vegetable Boiler 54

The Advantages of the Vacuum Preserving Process

AND

of using Vacuum Cover Bottles and Cans for containing Fruits, Vegetables, Fish, Game, Milk, Meats, Poultry, &c., &c.

———o———

By this method of preserving all the Aroma, Essences and Juices are retained in Fruits and they are more delicious for Tarts, Dessert and Jam than when freshly gathered. This is due to the fact that the Bottles containing the fruits when being sterilized are automatically and hermetically sealed by Vacuum before the delicious aromatic essences of the fruit can escape and be lost, as is the case when jam is being made, and when fruits are bottled by unsatisfactory antiquated methods, as when covering the mouths of the bottles with fat, bladder, etc.

From Plums, Damsons, Cherries, and similar fruits, aromatic oils, during sterilization, are extracted from the stones and kernels. These delicious essences *blend* with the fruits, enrich them in flavour, making them more palatable, and the other chemical changes that take place during prolonged sterilization reduces the acidity of the fruits in a most remarkable degree, **and thus economises sugar.**

As Fruits bottled by this process will keep good for more than Five Years, it is recommended that when fruit crops are heavy quantities be preserved in Vacuum Cover Bottles **without Water, Syrup, or Sugar,** they are equally suitable for making into Jam, Stewed Fruits, Tarts, etc. **Fruiterers** and others in business by taking advantage of a glut of Fruits can profitably prevent waste and be prepared with a stock of Bottled Fruits which may at any time be made into Jam.

Before asking questions please consult Index and List of Contents, pages 3, 4, and 5.

Safety and Reliableness of Vacuum Lacquered Metal Cover Bottles and Cans.

Properly prepared and **thoroughly** sterilized fruits and foods in Metal Covered Vacuum Clip Bottles and Tin Cans have never been known when eaten to do harm.

The supposed danger of a Metal Cover on a Vacuum hermetically sealed bottle is a fanciful myth, as is proved by the large number of these Bottles in use and the great quantity of canned fruits and foods consumed. Moreover for more than 20 years Bottles fitted with Lacquered Metal Covers have been in use in thousands of homes, and now millions of these Bottles are used annually for Domestic and Commercial Purposes.

The Vacuum Covered Bottles and Cans, fitted with clips, illustrated in this book are all equally suitable for containing all kinds of Fruits, Vegetables, Meat, Rabbits, Game, Jams, Jellies, Milk, Cream, &c., for home use and for Trade Purposes. These bottles and cans are hermetically sealed while they are being sterilized, that is, the covers are made fast and air-tight on the mouths of the bottles. This hermetical sealing of the covers is caused by the air being exhausted from the bottles and cans during the heating or sterilizing process, the vacuum thus created in combination with the atmospheric pressure keeps the cover firmly in position. (*See Insufficient Sterilization, page 14*).

Metal Cover Vacuum Bottles and Cans are recommended for Commercial Purposes.

If the cooking and sterilization has been properly carried out as directed by this Copyright system, all kinds of Vegetables and Meat will keep good in Vacuum Metal Cover Bottles and Tins for practically an indefinite period, and as they are not affected by varying temperatures and climatic changes, they may be sent by post or other means to all parts of the world.

The preserving of Meats in Bottles and Cans is an Economy neglected in the Home. Portions of Ham, Tongue, Fowls, Game Birds, Mutton Chops. Rabbits, etc., preserved in Vacuum Cover Bottles and Cans should be in every Home for an emergency meal. They are much appreciated, a great convenience, and lead to food economising by the saving of Stock, Meat, Soup, etc., that is likely to be wasted. A full store of these preserved foods may now be ensured for the Home all the year round.

For Commercial Purposes these appliances enable Fruiterers, Poulterers and others to preserve Fruits, Vegetables, Meats, Poultry, etc., and thus take up a **profitable industry.**

Success in Preserving Fruits, and all kinds of Food in Vacuum Cover Bottles and Cans depends upon the destruction by heat of every germ in the water, Fruit, Food, etc., within the bottles and cans, the exhaustion and exclusion of air during the process of sterilization, and the Automatic hermetical sealing by Vacuum of the covers while they are in the Sterilizer. Bottles and Cans fitted with Rubber Rings, Metal Covers and Spring Clips used in a Fowler's Sterilizer enable the above to be carried out with entire satisfaction.

How to Successfully Sterilize Fruits.

(See also Pages 18 and 24.)

Put a few quarts of cold water into the Patent Sterilizer, stand the filled bottles, one or more, *closed with rubber rings, covers and clips, in it.* **The water in the Sterilizer** should be half to three-quarters the height of the bottles, and must be of sufficient quantity to come in contact with the bulb of the Thermometer (*see illustration, page 16*). Now heat the Sterilizing Apparatus and its contents **very slowly** to a temperature of 160 degrees Fahr., then *reduce the heating medium*, and let the bottles of Fruit remain in the Apparatus for two hours (*size 40 and larger bottles and jars must be sterilized 3 or 4 hours*), at a temperature between 150 and 155 degrees Fahr. This long period of Sterilization ensures success, decreases the tartness of the Fruits, makes them more palatable, and thus saves sugar. Fruits may however be preserved if Sterilized only for 30 minutes at a temperature of 160 degrees Fahr. But the results are not so satisfactory, and further, to shorten the heating process, the Bottles of Fruit may be filled with hot water, hot water being also put into the Sterilizer. When great quantities of fruits are being preserved a Water Heater, as shown on Page 73, will be useful.

To reduce the heating medium turn down the gas, or oil burner, or move the Sterilizer further from the fire; if it is being used on a kitchener or other range, a large iron nail, a metal cover belonging to one of the bottles, or anything similar

placed underneath the bottom of the Sterilizer, lifting it partly off the hot-plate of the range, will assist in **regulating** the **temperature.** When using the small No. 1A Sterilizing Apparatus and there is a difficulty in keeping the temperature below 160 degrees Fahr., an Asbestos stop-boiling mat should be used.

To ensure having the Bottles filled with whole fruit, water or syrup is added to the fruits and they must be sterilized at a temperature below 160, that is between 150 and 160 degrees Fahr., **or the fruit will probably break, shrink, and rise in the bottles.** If the fruit, however, should break and rise in the bottles it will still be found quite delicious for home use, but much reduced in value for Trade Purposes.

The Bottles should not be opened and more fruit put in, or there will be unnecessary waste of fruit, essence and liquor.

After the sterilizing process has been continued at the proper temperatures for the time directed on the preceding page, take the Bottles out of the Apparatus and place them on wood or paper to cool. The Sterilizer should now be emptied and thoroughly *dried whilst it is hot*, and used frequently as a *steam* Cooker so as to prevent it rusting. (*see pages 17, and 91 to 100*).

N.B.—The cover must not be off the Sterilizer if it contains glass stoppered Bottles, standing in hot water, or the glass stoppers will probably crack across the centre.

When the filled Bottles have been sterilized about 48 hours, the clips may be taken off and used on other bottles. The bottles, on examination, when the clips are removed, ought to be hermetically sealed, that is, the Covers should be fast on them. If a cover is not fast the cause should be rectified and the sterilization repeated. A faulty or twisted rubber ring, a crack in the cover or bottle, a damaged metal cap, or fruit seeds on the rubber ring will allow air to pass into the bottle and prevent the hermetical sealing of the cover.

Should air from any cause enter the Bottles, the cover will become loose and the germs that pass into them with the air usually causes soft Fruits, such as Raspberries, Currants, Strawberries, &c , to ferment in 18 to 36 hours, or become mouldy in a few weeks. If fermentation takes place, the contents of the Bottle must be thrown away. Mould may be carefully removed and the Bottle and its contents sterilized for 2 or 3 hours at a temperature about 155 degrees.

Stone Fruits do not ferment or become mouldy so quickly as Soft Fruits, because the Aromatic Oil extracted from the stones and kernels of Plums, Damsons, &c., during sterilization is in itself a preservative against germ life.

INSUFFICIENT STERILIZATION WILL CAUSE CERTAIN LOSS.

If all the germs that pass into the Bottles with the Fruits, Vegetables, Meat, Water, Air, &c., have not been *destroyed by sterilization*, — although recently sterilized Bottles may be hermetically sealed when quite cold,—after a few days fermentation will occur, and gases collect within the bottles; then the Vacuum Hermetical Sealing of the Cover, which was formed by air exhaustion during the heating process, is lost, the Cover of the Bottle or Cans becomes loose, leakage of fluid from them occurs, and the Fruits, &c., continue to deteriorate, and in a few days are unfit for use. **Should any sign of fermentation of recently bottled fruits be observed**—by the presence of **bubbles** in the bottles (see also page 36, para. 4)—clips should be put on the bottles and the sterilizing process repeated the same as if the bottles had been just filled.

Before asking questions please refer to Index and List of Contents pages 3, 4, and 5.

SCREWDOWN-COVER BOTTLES.

The great *advantage* of the Vacuum Covered Bottles fitted with clips over a screwdown-cover Bottle is that should gases accumulate in hermetically-sealed Vacuum Cover Bottles, the Covers become loose and the leakage indicates that fermentation and decomposition has taken place. This leakage is prevented from screwdown-cover Bottles, and should any fermentation or decomposition occur to the contents of a screwdown-cover Bottle, the gases are retained, making the foods within them unfit for use ; moreover, screwdown-cover Bottles are frequently very difficult to open because of the corrosion of the screw band, and it occasionally happens that the pressure of the gases within the Bottles is sufficient to burst them.

By using Fowler's Patent Improved Fittings for Vacuum Cover Bottles, the Glass Covers are automatically sealed during sterilization, thus overcoming the difficulties of screwing down the glass covers while the bottles are hot, and removing the screw bands when the contents of the bottles are required (see page 133).

To use the Screwdown-cover Bottles for containing Sterilized Fruits, Jams, etc.

The filled bottles are closed with rubber washer, stopper or cover and screw band. Screw the band up tightly, and unscrew it again a half-turn then put the bottles in the Sterilizing Apparatus. As soon as the sterilizing of the fruits, etc., is finished, take the bottles out of the Sterilizer and tighten the screw band ; this must be done immediately while the bottles are hot.

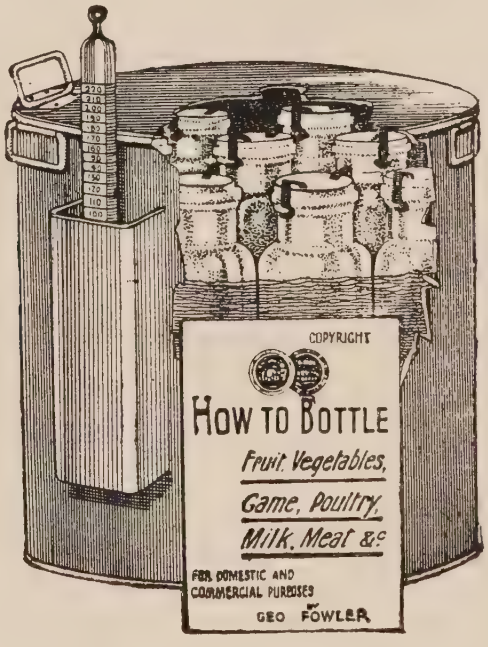
N.B.—This Class of Bottle is not recommended for commercial purposes.

FOWLER'S PATENT BOTTLING STERILIZER AND STEAM COOKER

is here shown in use as a sterilizer. **Any number of bottles,** one or more, may be sterilized in it, they may touch each other, and need not be protected with hay, towels, &c. It must always have water in it so that the bottles are to the height indicated in illustration below, surrounded with water. The water should be half to three-quarters the height of the bottles, and sufficient for the bulb of the thermometer to be in the water or the temperature will not be correctly registered.

During the sterilization process the cover must be on the sterilizer to ensure air exhaustion and the vacuum covers of the bottles being hermetically sealed.

See also pages 11 and 20.



The Perforated Stand forming a double bottom protects the Bottles, assists in the circulation of the water as it is heated, and permits *one or more* Bottles to be sterilized without risk of breakage. But, if heated on a kitchen range or open fire grate the flame must not travel up the thermometer chamber and outside of the Apparatus, or the thermometer will not register the correct temperature and Bottles touching the sides may be cracked. When the Sterilizer is heated on an open fire the Steam Cooking Stand should be used, hollow upwards to form a lateral protector for the bottles and thus prevent them touching the sides (see page 91).

The Sterilizer should be in frequent use as a Steam Cooker as illustrated on page 91, and always after being used washed and thoroughly dried. If it is not used regularly as a Steam Cooker oil it outside occasionally with Sweet or Salad Oil and a duster, wash it inside with a teaspoonful of oil and boiling water, dry thoroughly near the fire.

The Patent Sterilizing Apparatus is made in various sizes and designs, and all of them are large enough to take any of the Bottles and Jars illustrated in this book and all other kinds up to 11 inches in height.

The No. 1a (round) will hold 8 No. 18, 20, 26 or 27 bottles, 4 No. 40 bottles, 4 No. 56 bottles, or 5 No. 31 jars.

The No. 1 (round) will hold 12 No. 18, 20, 26 or 27 bottles, 7 No. 40 bottles, 7 No. 56 bottles, or 8 No. 31 jars.

The No. 2 (round) will hold 24 No. 18, 20, 26 or 27 bottles, 15 No. 40 bottles, 14 No. 56 bottles, or 19 No. 31 jars.

The No. 1 Oval will hold 18 No. 18, 20, 26 or 27 bottles, 11 No. 40 bottles, 11 No. 56 bottles, or 14 No. 31 jars.

The Commercial or Mansion Apparatus will hold 40 No. 18, 20, 26 or 27 bottles, 24 No. 40 bottles, 23 No. 56 bottles, or 28 No. 31 jars.

The illustration on page 16 shows the Apparatus filled with Vacuum Cover Bottles. On pages 91 and 94 the Apparatus is shown as a Steam Cooker.

Metal Cover Vacuum Bottles, fitted with Spring Clips and 2½ or 3 inch covers, are recommended for commercial purposes.

HOW TO BOTTLE FRUITS BY ADDING WATER OR SYRUP TO THEM.

Wash the Bottles or Jars in clean cold water.

All kinds of Fruits, before being put into the bottles, should be washed in plenty of clean cold water, and Currants, Gooseberries, Apples and some other Fruits prepared as for cooking.

Grubs and other insects are usually present in Raspberries, Blackberries, Loganberries. To remove them place the fruits in plenty of cold water for a few minutes.

For bottling purposes, fruits may be gathered when wet, whether with rain or dew.

To ensure the best results the fruit should be freshly gathered, of the best quality, and not over ripe.

Soft fruits, such as Strawberries, Mulberries, Raspberries, Blackberries and Currants ought to be bottled the day they are gathered.

Apples, Pears and Peaches as soon as peeled must be passed quickly through hot water and then put into water or syrup (see pages 27 and 39), or they will discolour.

Put as much fruit as possible into each bottle, fill them up to the shoulder, so that there will be about one inch of space between the cover of the bottle and the fruit, shake the fruit down by knocking the bottom of the bottle on the palm of the hand or on a piece of wood. The handle of a large wooden spoon is convenient to use for packing Plums and other large Fruits in bottles.

N.B.—It is *not* advisable to fill the bottles with Fruit and let them remain all night before being sterilized. If they are filled, water must be added to the Fruit, and the filled bottles kept in a cool place; even then during hot weather fermentation may commence before the next morning.

Fill up the Bottles with water or syrup (**Sugar is unnecessary**) as preferred, *to within about half an inch of the top.* The fruit must be covered with liquid. The water or syrup should be put in *the bottles slowly*, so that the air in the fruit may escape from the bottles, the filled bottles ought to stand a few minutes before having the covers put on, and then when necessary filled up again, otherwise, after sterilization, some of the fruits in the upper portion of the bottles will not be covered with liquid.

If the bottles are too full, some of the liqour from the fruits during sterilization will flow out and be lost.

Sometimes it is preferable to use boiled water for filling up the bottles. Boiling the water destroys impurities, as well as removing some of the lime which is often present in water.

Close the bottles with rubber rings, covers and clips. The rubber rings should be washed in cold water before being put on the bottles. In placing the rubber rings, round or flat, in the groove of the Vacuum Metal Covered Bottles, care must be taken not to twist them, or the covers will not form a vacuum and become fast on the mouth of the bottles.

When rubber washers are used, care is also necessary to ensure that they are quite flat between the Cover and the lip of the bottle.

When the bar clip is on the bottle there should be a space between each side of the cover and the upright parts of the clip, or the cover may be prevented forming a vacuum closure.

Place the filled bottles or cans, closed with rubber rings, covers and clips, in the Sterilizing Apparatus, *which must have water in it;* the quantity of water necessary will vary according to the number of bottles to be sterilized; a depth of about two inches of water above the perforated stand is usually sufficient.

Care should be taken not to have too much water in the Sterilizer before the bottles are put in, as, after the filled bottles are in the Apparatus, more water may, if necessary, be poured into it. Water about three-quarters the height of the bottles or cans is sufficient. The water must always be of sufficient quantity to come in contact with the bulb of the Thermometer; but not so much as to flow over the tops of the bottles. The water in the Sterilizer should never be discoloured with juices from the fruits, this may occur if the water flows over the tops of the bottles or cans, or they are filled too full; moreover the water in Sterilizer may be tainted and pass to the contents of the bottles or cans.

N.B.—If the Bottles have been filled with hot water or syrup the Sterilizer must also contain hot water, about the same temperature as that in the bottles, as cold water may crack the hot bottles.

Any number of bottles, one or more, may be sterilized in Fowler's Patent Sterilizer, and they may touch each other, and need not be protected with hay, towels, &c.

When the Sterilizer is used on an open fire, the Steam Cooking Stand should be used—hollow upwards—to form a lateral protector for the bottles and thus prevent them touching the sides (see page 91).

To ensure the hermetical sealing of the bottles during the heating or sterilizing process they are closed with rubber rings, covers and clips, and the lid must be on the Sterilizer.

Heat the Sterilizing Apparatus **slowly** on a Gas or Oil Stove or Kitchener. *If the heating* of the Sterilizer and its contents *is not hastened*, there need be no anxiety whatever about the breaking or bursting of the bottles. When the bottles are filled up with cold water it should take 1 to 1½ hours to raise the temperature to 160 degrees, which is the maximum temperature necessary for Sterilizing all kinds of fruits.

As soon as the Thermometer registers 160 degrees, lower the Gas or Oil Burner, or move the Sterilizer further from the fire, so that the temperature will fall to *between 150 and 155 degrees.* Maintain this temperature for not less than two or three hours. Three hours for No. 40 or larger bottles.

The prolonged sterilization of Fruits for two or three hours or more at a temperature between 150 and 155 degrees diminishes the tartness and thus saves sugar, and also improve the flavour by extracting from Stone Fruits, such as Plums, Damsons and Cherries, the delicious Aromatic Oil from the stones and kernels of the Fruits. These delicious Essences are retained with the Fruits when Vacuum Cover Bottles are used for containing them.

Take the Bottles out of the Apparatus, being careful not to displace the covers, and stand them on wood or paper to cool. In about 48 hours remove the clips and see by examination that the covers are fast on the bottles should any of them be loose (read and comply with pages 13, 14).

By carefully complying with the above directions, satisfactory results in the Bottling of Fruits are ensured.

Quantity of Bottled Fruits suggested as necessary for a Twelve Months' Supply.

In calculating the quantity of Bottled Fruits necessary for a family of four to eight persons, half-a-dozen bottles per week is rather a low estimate, thus making a total of twenty-six to thirty dozen Bottles of Fruits for Tarts and Dessert for a twelve months' supply. The No. 27 Bottle holds sufficient Fruits for four to six persons.

TO BOTTLE FRUITS IN SYRUP FOR DESSERT.

Fill the bottles with freshly gathered and prepared fruits, or bottled fruits and syrup, close the bottles with rubber rings, covers and clips. Place the filled bottles in the Sterilizer, which must contain water, and sterilize them for two hours at a temperature between 150 and 160 degrees Fahr.

When bottled fruits are used for filling the bottles, various kinds of fruit may be put in each bottle at any season of the year.

Apricots, Plums, Peaches, Cherries, Strawberries, Raspberries, Grapes, ripe Gooseberries and other fruits preserved in a light syrup are delicious for dessert, or when served with custard, and are ready for the table when emptied from the bottles.

N.B—If the Bottles have been filled with hot syrup the Sterilizer must also contain hot water, as cold water may crack the hot bottles.

SYRUP, HOW MADE.

When syrup is used instead of water for filling up the bottles, it may be made with three or more tablespoonfuls of golden syrup to a pint of boiling water; or best sugar, using half-a-pound or more, according to taste, to a quart of boiling water. *Heat until sugar is dissolved* and strain through several folds of fine muslin.

Light syrup is made with a few ounces of sugar to a pint of water, the heavy syrups by increasing the quantity of sugar dissolved in a pint of water.

N.B.—Remember that the excessive use of sugar deprives fruits of their real Flavour, lessens their dietetic value, and moreover, by this system of preserving fruits, sugar is quite unnecessary as a preservative.

PULPED FRUITS.

By the following method an absolutely Pure Fruit Pulp is produced that will keep indefinitely.

HOW TO BOTTLE FRUITS WITHOUT WATER, SUGAR, OR A PRESERVATIVE.

Wash the bottles and the fruits.

Put as much fruit as possible into each bottle and close the bottles with rubber rings, covers and clips.

Place the filled bottles in the Sterilizer, which must contain cold water, and sterilize them for one hour at a temperature between 180 and 200 degrees.

Allow the temperature to fall below 135 degrees, and then with the aid of a towel pull the covers off the bottles, empty the fruit from some of the bottles to fill up the others, or fill up bottled Plums and Damsons with sliced Apples, replace the covers on filled-up bottles as quickly as possible so as to prevent loss of aroma. Sterilize them again for one or two hours at a temperature above 160 degrees.

The prolonged Sterilization of the fruits increases their flavour and reduces their tartness, thus economising sugar (see para. 1, page 22).

As there is loss of aroma from the fruits when filling up the bottles, it is doubtful whether there is sufficient economic gain to pay for the extra trouble.

Fruit pulped as above provides a simple means of preventing loss, and providing fruits that may be used for Tarts, and is convenient for making into Jam, especially Plums, Damsons, Apples, Strawberries, Gooseberries and Raspberries.

The jam can be made with all kinds of fruits mixed together as required months after the fruits have been gathered, and if the Jam is kept in Vacuum Bottles (see page 79), half the usual quantity of sugar will be sufficient.

A label on each bottle marked with the quantity of fruit it contains will assist in calculating the sugar necessary for making the Jam, probably months after the fruit was bottled. Fruiterers should note that Jam made as suggested here, sells well at a good price.

For Commercial Jam Making, Pulped Fruits are kept in Steam Sterilized Casks, but before the boiling pulp is put into the scalding hot casks the following preservative is used in the proportion of ¾ pint of the commercial Solution of Bisulphate of Lime to 56 gallons of Fruit Pulp.

HOW TO PRESERVE FRUITS IN BRANDY OR GIN.

Peaches, Cherries and Black Currants are the only fruits that are usually preserved in spirits (see pages 31, 33 and 39). The fruits after being washed in cold water, and peaches may, if preferred, be peeled, are packed closely in the clean bottles which are closed with rubber rings, caps and clips—neither water or syrup should be added to the fruits. The filled bottles are now placed in the Sterilizer, which must contain cold water, and Sterilized two hours at a temperature of 155 to 160 degrees Fahr. When the bottles have cooled for an hour, remove the covers, fill them to within about an inch of the cap with heavy Syrup and Spirit (see para 6, page 24).

Peaches and the Sweet Cherries do not repuire so much Syrup as Black Currants and Flemish and Morella Cherries.

(*Syrup, how made, see page 23*).

Immediately close the filled bottles with rubber rings, caps and two or more clips, and place them in the Store Cupboard.

N.B.—Bottles filled with Fruits and Brandy or other Alcoholic Spirits, must not be Sterilized.

APRICOTS.

These fruits should be bottled when ripe. They are usually cut in halves and have the stones removed. Cut surfaces are be placed towards the bottom of

the bottle. Fill up bottles with syrup or water and sterilize as directed for other fruits. The removal of the stones from the fruits is not a necessity. Over ripe Apricots have a tendency to rise in the bottles. This fault is not detrimental to them, only in appearance and for sale purposes (see page 32).

APPLES.

Early season gathered fruits should be Bottled, then the fresh sharp apple flavour is retained.

Apples are much undervalued, consequently quantities of these fruits are wasted, but considering they are scarce from January to June, and cost 6d. to 1/6 per lb., quantities of the early fruits ought to be bottled, with or without water, as soon as possible after being gathered. Fallings picked up are suitable for bottling without water.

Some kinds of Apples must be put into hot water as soon as they are peeled, while others keep a better colour if put into cold water.

Peel, cut and core as for cooking, drop them at once into water ; if hot water is used the temperature should be between 130 and 140 degrees (not more than 140 degrees). Fill the bottles with the prepared fruits and at once add sufficient of the hot water the fruits have been lying in, through a muslin strainer, to cover them, or they will discolour. Close the bottles with the rubber rings, covers and clips, and sterilize as directed for other fruits. If the bottles have been filled with *hot* water, the Sterilizer should also have hot water in it about the same temperature as that put in the bottles.

In preparing apples for bottling, much time can be saved if the apple parer illustrated on page 29 is used. A little practice, and this machine will be found very easy to manipulate and a pleasure to use.

For making Jam and a pulp for Fruit Jellies, as well as Tarts, Apples prepared as for cooking, may, with profitable and economical advantage, be bottled without water (see page 24), and with damaged Plums which have had the inferior portions cut off and the skins and stones removed.

Apples bottled without water are delicious when the liquor from bottled Blackberries is used for filling up the bottles or is poured over them either before or after a tart made with them is cooked (this method avoids the objectionable seeds of the Blackberry), or the liquor from bottled Quinces, Raspberries or Cranberries may be used for the same purpose.

Apples and Plums.
„ „ Mulberries.
„ „ Blackberries.
„ „ Cranberries.

These will be found delicious, especially the apples and plums. They are bottled as directed for other fruits.

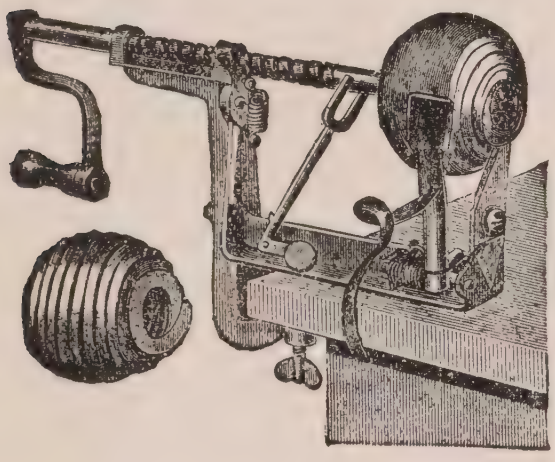
APPLE JELLY.

May be made from cut up unpeeled *unripe fallings*, crab apples, or the waste from apples prepared for cooking. They are boiled, till thoroughly cooked, in a small quantity of water, the liquor strained from them through a hair sieve or muslin may then be kept in vacuum cover bottles or made into jelly with the addition of sugar and apple, damson, or plum pulp, or some of the fruit juices from bottled fruits used according to taste. Quince seeds boiled with the apple, will assist in the jellying of the liquor.

As ripe apples will not jelly, the best apple jelly is made from unripe, unpeeled fallings, which must be washed, cut into slices and have all damaged portions removed and then boiled, etc., as above.

The apple is said to be an excellent purifier of the blood, and also a cure for gout. A diet of apples cooked and eaten three times a day is supposed to be a remedy in cases of confirmed drunkenness, giving the patient eventually an absolute distaste for alcohol.

APPLE PARER, CORER AND SLICER.



Pares, Cores and Slices the fruit, and then, pushing off the apple, is ready to repeat. Can be used to pare without coring and slicing.

1919 UNOBTAINABLE.

Directions for using the Apple Parer.

(A) With the left hand release the latch, and with the right hand pull out the rod as far as it will go.

(B) Place the stem end of apple on the fork with left hand, and then turn crank to the right, directing and steadying the parer with the forefinger of the left hand.

Repeat (A) and the apple will be pared, cored, sliced and automatically removed from the machine in less time and with less waste than by the best hand work.

BLACKBERRIES, BARBERRIES, ROWANBERRIES & WHORTLEBERRIES

These fruits are good for bottling with or without water, when bottled without water they can be used at any convenient time for making jellies. Before being put in the bottles they must be placed in cold water for about 15 minutes. The washing of these fruits is absolutely necessary, as they invariably require cleansing of dust, seeds, insects, and grubs similar to those found in Raspberries and Loganberries. The liquor from bottled Blackberries is delicious for adding to apple tarts and jam.

Pulped Apples or Plums and the liquor from Bottled Blackberries, with the usual quantity of sugar, makes an excellent Jelly.

FRUIT & VEGETABLE PULPER.

For use with Hair Sieve. Useful for removing Skins and Stones from Fruits, and for Pulping Vegetables.

CAPSICUMS.

These may be preserved dry or in bottles with water. If required dry arrange them in a thin layer in a rather flat basket—similar to those seen in fruiterers' shop windows—the basket being suspended under the rack of the Kitchener, away from the direct heat of the fire. The fruits can then be moved occasionally as they dry, without disturbing the basket. When dried sufficiently keep them in Lever or Clip Stoppered Pickle Bottles.

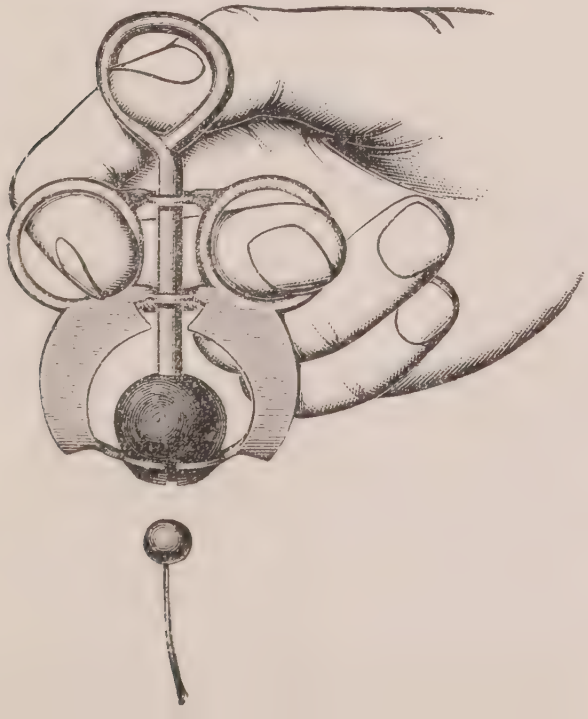
The Capsicums may also be preserved in water as directed for Fruit, by being sterilized in Vacuum Cover Bottles for two hours at a temperature above 195 degrees.

CHERRIES.

Red and all dark coloured large sweet Cherries should be selected for bottling.

Blackhearts, Early Rivers and Napoleons are sweet cherries; while Morellas and Flemish are very tart and require extra sugar to make them palatable. All these kinds are good for bottling either in water or brandy. The sweet Cherries are best for bottling with Red Currants, Raspberries, Strawberries and Black Currants, equal portions of each kind of fruit are excellent when served as Stewed Fruits or for making Tarts.

The Cherry Stoner should be used if stoneless Cherries are preferred. The delicious flavour of the Cherry stone kernel may be added to the stoneless fruits if the stones from the fruits are bottled with water and sterilized the same as the fruits, and then kept till the next season, the liquor from the stones being then strained through muslin and proportionately used with water for filling up the freshly bottled stoneless Cherries.



CHERRY STONER.

Easy, simple, effective, and a pleasure to use.

Heavily plated brass frame with white metal plunger.

CRANBERRIES.

Before Bottling Cranberries they must be soaked for several hours in plenty of cold water and then preserved in Vacuum Cover Bottles as directed for other fruits, the bottles being filled up very slowly with Water or light Syrup. The rubber rings, covers and clips should not be put on the bottles for half-an-hour, as they will require filling up after the air has escaped from the fruits, and then sterilized for *three hours* at a temperature of 155 to 160 degrees (see page 28, apples).

DRIED FRUITS.

Great quantities of these fruits are being imported from our Colonies, and they provide delicious dessert Fruits when preserved in Vacuum Cover Bottles.

The Fruits are soaked for about half an hour and washed thoroughly in cold water. Peaches, Pears and Apricots are bottled separately or a portion of each to make mixed fruit salad. The Vacuum Cover Bottles should be half to three-quarters filled with Fruits, and then filled up with water or syrup, and sterilized the same as directed for Fresh Fruits (see pages 11, 18 and 24).

N.B.—The Filled Bottles should be sterilized about 6 hours after the Fruits were put to soak.

Royal Agricultural Society of England.

JUDGE'S REPORT:—

"I have personally tested Fowler's Sterilizing Apparatus since the Show, and find it most satisfactory in every way. It is particularly simple and easy to manipulate."

CURRANTS, Black and Red.

These Fruits are bottled and sterilized as directed for other fruits. Black Currants alone are excellent or when mixed with other fruits or Rhubarb. When bottled alone small bottles are recommended for containing them, that is the 10, 12, 18 or 20 sizes.

Red Currants by themselves are not a popular fruit but they mix and blend well with Sweet Cherries, Raspberries and Strawberries, increasing them both in colour and flavour.

Mix Currants with other fruits as follows:— 1. Red Currants and Raspberries. 2. Red Currants, Raspberries and Cherries. 3. Black Currants, Red Currants, Cherries, Strawberries and Raspberries. The five latter fruits are in season at the same time, and are delicious when bottled in equal proportions.

Black Currants in the proportion of $\frac{1}{4}$ and Rhubarb $\frac{3}{4}$ are very good for bottling for Tarts or serving as Stewed Fruits. Fruiterers are recommended to try this preparation as it is profitable and popular.

If the bottled Currants are going to be used for making Currant Gin, bruised Black Currant leaves that have been washed bottled with them are an advantage. **Black Currant Gin** is made with equal quantities of gin and the liquor from Black Currants sweetened to taste. (see page 26.)

Black and Red Currants are much used for making fruit jellies. It is not absolutely necessary to pick the currants off the stalks for making jelly. The fruit and stalks are washed thoroughly and bottled without water (see page 24), sterilized for one or two hours at

a temperature between 160 and 190 degrees Fahr. Fruits preserved in Vacuum Cover Bottles as above are available for making into jelly at any convenient time ; months or years after being bottled. When there are large crops of currants, by this method, quantities can be preserved without the tediousness of picking the fruit off the stalks. The fruit juices, when required for making into jelly, are squeezed out of the currants, passed through a muslin straining cloth or jelly bag. Add ¾ to 1 lb. of sugar to each pint of fruit juice and boil till it will set on cooling. Plum, damson or apple pulp forced through a fine hair sieve may be added to the currant juice to increase bulk and reduce the time of boiling (see page 24).

Black Currants are Medicinal Fruits. A Remedy for Influenza, Bad Colds, and Sore Throat.

Black Currants bottled with water are especially valuable for medicinal purposes. The liquor strained from a bottle of Black Currants, and an equal quantity of water, sweetened to taste and taken as a hot drink in small tea-cupful quantities every four hours, is a remedy for throat diseases, including diphtheria, and is really a specific for influenza. The writer can testify to the fact that he has never known it to fail as a remedy for influenza, if taken as above directed, from the early stages of the disease (the above suggestion is meant to be in addition to the usual medical treatment).

After all the liquor has been taken from the fruit and strained through muslin, as above directed, the fruit in the bottle should be pressed and broken with

a wooden spoon, and small quantities of boiling water poured over it, the liquid being then pressed out of the pulped Black Currants.

A Simple Effective Remedy for Coughs, Influenza, Colds and Throat Affections, especially suitable for children, is made with equal quantities of Black Currant liquor prepared as above and Glycerine. Keep in well-corked small bottles (see last para, page 33).

DAMSONS.

These fruits are preserved in Vacuum Cover Bottles, as directed for Plums and other Stone Fruits. If over ripe, they invariably break and rise in the bottles when sterilized. For making Damson Cheese and Jam in the winter, quantities should be bottled without water, sugar will be saved and the flavour of the Jam, etc., increased (see pages 22 and 24).

DAMSON PICKLE.

Use ingredients in the following proportions.—Damsons bottled without water, (see page 24) 3½ lbs., cloves ½ oz., cinnamon ½ oz., brown sugar 2½ lbs., malt vinegar ½ pint. Put the cinnamon and cloves in a muslin bag, boil them in the sugar and vinegar for an hour, mix the liquor thoroughly with the fruit, boil for one hour and bottle while hot—or instead of boiling the prepared Damson Pickle for one hour, fill Vacuum Cover Bottles with it and sterilize them for one hour at a temperature above 190 degrees, removing the clips from the bottles in about 48 hours.

FIGS.

Ripe Figs are sterilized and preserved like other fruits in Vacuum Cover Bottles, but to preserve Green Figs, proceed as for Fresh Fruits, and sterilize them for *three hours* at a temperature between 155 and 160 degrees Fahr. In 48 hours repeat the sterilizing process. The Clips should not be removed from the bottles until 48 hours after the second sterilization.

GOOSEBERRIES.

These are excellent fruits for preserving in Vacuum Cover Bottles as a Tart Fruit for Cooking Purposes. They are bottled with water, but before being put in the bottles, trimmed with a pair of scissors and washed in cold water, young small green berries are usually selected for bottling, because they are not so tart as full grown ones. Crown Bobs and Lancashire Lads remain green, while the Whitesmith Gooseberry looses its green colour.

Choice Ripe Gooseberries preserved in a light syrup are sometimes bottled for dessert ; Gooseberries and Strawberries in about equal quantities make an excellent Jam. To save sugar and improve the flavour of the fruits, **they should be bottled without water** (see page 24) and made into jam later in the year.

N.B.—**Bubbles** are usually seen on recently bottled Gooseberries, and other green fruits, after they have been sterilized and removed from the Apparatus, but these are not at all detrimental, and will gradually disappear during the succeeding few months, that is, if the fruits have been **thoroughly** and **properly sterilized** as directed on the preceding pages (see also page 14).

GRAPES.

Green fruits bottled with water as directed for other fruits, are good for tarts. Ripe ones should be bottled without water (see page 24), and served as stewed fruits.

LOGANBERRIES.

These are excellent fruits for bottling. As they are liable to be attacked by small grubs, the fruits must be placed in cold water for a few minutes before being bottled. The liquor from bottled Loganberries is useful for colouring and improving the flavour of fruit jellies, bottled strawberries, etc.

MANGOES.

These fruits must be washed and peeled with great care. Bottle portions of the fruit cut longitudinally to a convenient size, or bottle only the creamy juices. Sterilize as directed for other fruits. When they are preserved in Vacuum Bottles, all their delicious flavours and aroma are retained, and are equal to the freshly gathered fruits. These Tropical fruits are now being preserved with the author's patents, and by the directions given in this book, and imported to the United Kingdom from India.

MIXED FRUITS.

1. Plums, Mulberries, Blackberries, Cranberries and Apples; 2. Red Currants and Raspberries; and 3. Red Currants, Raspberries and Cherries, are very popular mixed fruits for tarts, and as stewed fruits, especially the latter, when Black Currants and Strawberries are bottled with them.

Apples, Plums and Damsons, also Apples, and the juices from Mulberries, Blackberries and Cranberries, are delicious for tarts. They are bottled as directed for other fruits (see page 32).

Fruit Salads in syrup for dessert, may be prepared by filling Vacuum Cover Bottles with a few of each of the following fruits: from bottled Plums, Apricots, Peaches, Cherries, Raspberries, Ripe Gooseberries, Pears, Loganberries, Pineapples, Ripe Figs, Oranges, Grapes, etc.

Bottles filled with mixed fruits are sterilized, as directed for other fruits (see page 32).

MULBERRIES.

As these fruits mould and otherwise deterioriate in a few hours after being gathered, they must be picked, bottled and sterilized the same day. They are good for tarts with Apples or as Stewed Fruits.

The liquor from bottled Mulberries is useful for colouring and flavouring fruit jellies and putting in Apple Tarts. Quince Seeds, half an ounce soaked in one pint of Mulberry juice will improve the flavour and firmness of fruit jelly. Pulped Apple or Plum, passed through a hair sieve, and Mulberry juice make a nice jelly

ORANGES.

Oranges should be peeled before being put into the Bottles. They may be preserved whole or in quarters. Water or orange juice can be used to fill up the bottles, or a syrup made with water and orange juice in equal quantities.

Use a Glass Orange and Lemon Squeezer to extract the juice from the fruit for making the Syrup.

The Sterilization of these fruits in Vacuum Cover Bottles is as for other Fruits.

PASSION FRUITS.

These fruits grow in great quantities in Queensland, Australia. They are delicious for flavouring Claret Cup, all similar drinks, and other beverages, as well as for adding to fruit salads.

The ripe fruits are cut into halves, and the liquor and seeds removed from the inside with a small spoon and bottled without sugar, water, or syrup. Small vacuum cover bottles should be used for containing the fruits, which is Sterilized as directed for other fruits.

PEACHES AND NECTARINES.

These are usually peeled, cut into halves, and have the stones removed, and then bottled as directed for Pears, but, if preferred, they may be preserved whole, in water, brandy or light syrup (see page 26).

To remove the peel put the fruits one at a time in a piece of muslin, and dip them in boiling water for a few seconds, then in cold water, and the peel can be rubbed off the fruits with the muslin. A small sharpened teaspoon will be found useful for taking the stones out of the fruits.

The following Jars and Bottles are equally suitable for containing Peaches and other large fruits: —

For very large fruit, the No. 46 Glass-covered Bottle, the No. 31 Metal Covered Jar, or the Oval Metal Cover Mould (see page 32).

PEARS.

Pears for bottling should be selected when they are considered at their best for dessert. Peel them and, if very large, halve or quarter them; the core must be removed from William Pears, as well as a few other kinds (see page 32).

The Uvedales, St. Germain, Bellisime d'Hiver and William Pears are recommended for preserving in Bottles as they usually retain their natural colour.

Using a silver or plated fork, pass the prepared fruit immediately they are peeled through a basin of hot water and put them quickly into one of syrup. The temperature of the syrup should be between 135 to 140 degrees Fahr. Pack them neatly in the bottles. Fill the bottles up at once with the syrup the pears have been in. The Syrup may be made of cane or refined sugar or golden syrup and strained through muslin before being put into the bottles (see page 23). If preferred, the syrup may be coloured with cherry or other fruit juices, or with Cochineal.

Care must be taken to have one inch of syrup between the cover of the bottle and the fruit.

Immediately the bottles are filled close them with rubber ring, cover and clip ; and so as not to break the bottles the water in the apparatus must be of about the same temperature as the syrup in the bottles. Sterilize them as directed for other fruits.

Hard stewing Pears must be sterilized two, or three hours at a temperature between 160 and 190 degrees Fahr., or until they show signs of breaking and rising from the bottom of the bottle.

Pears that change colour after being bottled, sometimes do not discolour so much if they are put in cold water when peeled instead of hot, the bottles being filled up with cold syrup, or water.

N.B.—Bottles containing Pears should not have the cover taken off until just before the fruit is going to be served, as exposure to the air soon causes discolouration.

PLUMS.

These are the most profitable fruits to preserve in vacuum cover bottles, whether for the home or for sale, and are a favourite, being in great demand at all seasons of the year. This is probably due to the pleasant aroma and essences extracted from the stones during the process of sterilization, these blend with the fruits and reduce their tartness, so that only a sprinkling of sugar is necessary to make them palatable for Dessert or for Cooking.

Plums are improved in flavour by being sterilized two, three, or even four hours, at a temperature of 150 to 155 degrees. This prolonged sterilization extracts the aromatic oil from the kernels and stones, and causes other chemical changes to occur. The latter reduces the tartness of the fruits, improves the flavour, and thus economises sugar.

The Victoria and other egg-shaped Plums are best for bottling, because the round Peach-shaped Plums have thick tough skins and do not cook well.

The following kinds of plums are equally suitable for commercial purposes or home use and should, whenever possible, be selected for bottling:—

Victoria Plums, before they are quite ripe; Red Rivers, when nearly ripe; Gisborne Golden Gage, before and when ripe; the Cambridge and other Greengages, before they are ripe.

Choice Victoria Plums, bottled as soon as the fruits begin to colour, are excellent for dessert, because at this degree of growth they assume a golden colour in the bottles, have their full flavour, the skins are very thin, and they are ready to be served when emptied from the bottles, sugar to taste being sprinkled over them, or a light syrup may be added to the fruit by making the liquor from the bottled fruits hot, dissolving sugar or golden syrup in it and then pouring the sweetened liquor again over the fruit.

Plums, when over ripe, are very disappointing in appearance when bottled, because they break and go to a pulp, and have thick tough skins.

N.B.—The Black Diamond and Prune Plums should not be bottled if other fruits are obtainable, and some Green-gage Plums and Bullace Plums are somewhat milky in appearance after being sterilized.

Very large and damaged fruits may be cut before being put into the bottles.

Do not remove the stones from the fruits.

Plums which have been cut make into pulp for Jams and Fruit Jellies by bottling them without water. Apple fallings washed, peeled, cored and sliced, may be used for filling up the bottles and will improve the pulp (see page 28).

QUINCES.

Bottle these fruits as directed for Pears, but in heavier syrup if sweet fruits are desired. The temperature should rise to 210 degrees, then be reduced to 150 to 155 for two hours. This fruit may also be bottled without water as directed on page 24.

RASPBERRIES.

These are probably the most palatable, delicious, and popular of all fruits when preserved in Vacuum Cover Bottles. Black and Red Currants blend well with them.

Whenever possible, Raspberries should be picked, washed in cold water, and bottled within a few hours, some being bottled without water (see page 24) for making into jam and serving as stewed fruit, but for commercial purposes fill up the bottles with a light syrup or water.

Grubs are usually in this fruit; to remove these insects, which spoil bottled fruits for sale, place the Raspberries in plenty of cold water for about 15 minutes.

RHUBARB.

First Method, without Water.

Select Rhubarb of a deep red colour, young and quickly grown in early spring or September. Wash and prepare as for cooking and cut it into convenient lengths, about one inch pieces or three-quarters of an inch shorter than the inside of the bottles. Fill the bottles as full as possible, close them with rubber rings, covers and clips. Place the filled bottles in the Patent Sterilizer, which must contain water, heat to a temperature of 180 to 190 degrees for 30 to 45 minutes.

As the Rhubarb will be found to have shrank, empty some of the bottles to fill up the others, or fill up the bottles with Black Currants, freshly gathered, or bottled last season. Replace the filled-up bottles closed with rubber rings, covers and clips, in the Sterilizer, and sterilize at a temperature, between 150 and 160 degrees Fahr. for two hours.

Second Method, with Rhubarb Juice.

Cut the Rhubarb into lengths about three-quarters of an inch shorter than the inside of the bottles, then fill the bottles as tightly as possible and sprinkle one or two table-spoonsful of castor sugar into each bottle. Cover them with a cloth and stand aside for twelve hours. By that time the Rhubarb has shrank a great deal, then fill each bottle again with *fresh Rhubarb* till all is once more tightly packed. From the juice that has come away fill up each bottle and then sterilize in the usual way.

Recommended for Commercial Purposes.

Rhubarb and Black Currants, ¼ of the latter to ¾ of Rhubarb, these blend well, and are delicious in Tarts or served as stewed fruit. Fill up the Vacuum Cover Bottles with water and sterilize as directed for fruits (see page 11).

Metal Cover Vacuum Bottles, fitted with Spring Clips and 2½ or 3 inch covers, are recommended for commercial purposes.

HOW TO PRESERVE STRAWBERRIES

Without Water, Sugar or Syrup.

Select slowly grown, well coloured, medium-sized fruits, which must be freshly gathered. Some sorts bottle better than others. The "Garibaldie" also late season small fruits are recommended for bottling.

As Strawberries lose colour and rise in the bottles during sterilization, large quickly grown fruits are not recommended for bottling.

Sugar is unnecessary, as castor sugar sprinkled on the fruits when served will suffice.

To improve the colour and flavour of Bottled Strawberries, use six or more teaspoonsful of the liquor from bottled Black Currants, Dark Cherries, Mulberries or Loganberries, to each pound of fruit.

Wash the fruits in cold water, remove the stalks, fill the Vacuum Cover Bottles as full as possible with the prepared fruits, close them with rubber rings, covers and clips. Place the filled bottles in the Patent Sterilizer, which must contain cold water. Heat slowly to a temperature of 170 degrees Fahr., then move the Sterilizer from the fire or put out the gas or oil stove, and as soon as the temperature has fallen below 135 degrees, with a towel pull the covers off the bottles, empty the strawberries from some of the bottles to fill up the others. The fruits should not be transferred from one bottle to the other until they have cooled to the temperature above mentioned, or some of the delicious aroma of the fruits will be lost.

Having filled up the bottles, close them quickly with rubber rings, covers and clips, and immediately replace them in the Apparatus, and sterilize them at a temperature between 150 and 155 degrees for two hours.

By the above method, the juices may be extracted from Strawberries and other soft fruits, for use in making fruit juice beverages with mineral waters or hot water and sugar.

For certain diseases Strawberries and their juices are ordered unsweetened.

For Jam.—Strawberries and Gooseberries in about equal quantities if preserved in Vacuum Cover Bottles without water are available for making delicious jam months after being bottled, thus economizing time and sugar.

By preserving Strawberries in Vacuum Cover Bottles as above, these delicious fruits may be used all the year for dessert, mixing with other fruits and for making into jam.

Second Method.

Wash the fruit carefully and quickly in clean cold water, remove the stalks; drop each of the berries into a *light* hot syrup, temperature about 190 degrees Fahr., for a few seconds, then pack them closely with a silver spoon in hot vacuum bottles. Fill the bottles up with some of the syrup, temperature between 145 and 155 degrees. Liquor from bottled Raspberries, Red Currants, Dark Coloured Cherries, Mulberries or Loganberries *should be used instead of water* for making the syrup, so as to increase colour and flavour Strawberries. Sterilize the filled bottles in the Patent Sterilizer for two hours at a temperature between 150 and 155 degrees.

Fruit Juices For Beverages, Jellies, Syrups, &c.

These may be obtained by filling Vacuum Cover Bottles with fruits, and then standing the filled bottles, closed with rubber rings, covers and clips, in the Patent Sterilizer, which must contain some water.

Heat the filled bottles to a temperature between 180 and 200 degrees Fahr. for one, two or three hours. This high temperature will extract the juices from the fruits, and the prolonged period of sterilization reduces their acidity, making them more palatable and saving sugar. When the contents of the bottles have cooled to 135 degrees Fahr. press the juices out of the fruits with a wooden spoon, or a vegetable and fruit press, and strain them through muslin or straining cloth. Sweeten to taste with sugar and preserve in Lever-stoppered or Vacuum Cover Clip Bottles. Sterilize the filled bottles for an hour at a temperature between 160 and 190 degrees Fahr.

The liquor from bottled dark coloured cherries, mulberries, loganberries and black currants, makes an excellent colouring for bottled Strawberries, and these mixed fruit juices are delicious when sweetened made hot and poured over sponge cakes, or even dry bread.

The Juices of the Black Currant and Pineapple are specifics for colds, sore throats, and influenza, especially the juice of the Pineapple in cases of diphtheria, and that of the Black Currant for influenza.

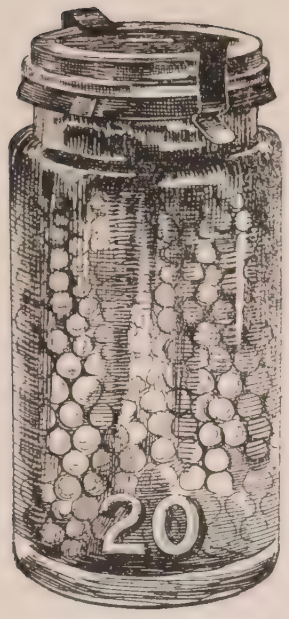
As the delicious aroma of the Fruit Juice is volatile at the temperature of 140 degrees, great care should be taken to close the lever stoppers of the bottles when the temperature is between 135 and 140 degrees. This should be done while the bottles are still in the Apparatus enveloped with steam. The bottles must not be opened again till the Fruit Juices are required for use.

The Lever Stoppers should be placed lightly in the mouth of the filled bottles before they are put into the Sterilizer, then the wire levers may be easily pressed down with the thumb and a cloth as soon as the correct temperature is reached, and without removing the bottles from the Sterilizer. While the bottles are being closed the cover of the Sterilizer is lifted, not removed, or cold air will rush into the bottles. When Vacuum Cover Bottles fitted with Clips are used for containing the fruit juices, they are sterilized as directed when filled with fresh fruits, at a temperature of 160 to 190 degrees for one hour.

FRUIT JUICE BOTTLES.

With Lever Stoppers, China Tops, and India Rubber Washers.

Capacity 1 pint.



VACUUM METAL COVER CLIP BOTTLE.

Capacity 1 pint.

For Summer and Tropical Climate Cooling Beverages.

Fruit Juices of various kinds, or the liquor from bottled fruits, when mixed and sweetened, make delicious healthful drinks by the addition of boiling water, distilled water, or mineral waters.

When fruits are plentiful the juices should be extracted from them and preserved in bottles by sterilization, ready for making fruit jellies, with the addition of quince seeds, gelatine, sugar, etc. (*See pages 33 and 34, "Black and Red Currants."*)

By mixing various kinds of Fruit Juices, or the liquors from bottled fruits, both flavour and colour are improved. Apple improves the flavour of plum; blackberry, cranberry and mulberry juices that of apple; loganberry, raspberry, cherry, currants (red and black), and blackberry juices mix well together.

The extracting, mixing and preserving in bottles of the various Fruit Juices is a profitable and interesting study, the reward being the great pleasure of using them months, and perhaps years, after they have been bottled.

FRUIT JUICE LIQUORS.

THE AUTHOR SUGGESTS THE FOLLOWING.

Take some of the liquor from Bottled Strawberries, Blackberries, Loganberries, Raspberries, Cherries, Currants, or any other fruits, in certain quantities of each kind. Add to them sufficient recently prepared Heavy Golden Syrup or Sugar to sweeten to taste. Strain through several folds of muslin, then preserve by sterilization the prepared Fruit Syrups in Vacuum Cover Clip or Lever-Stopper Bottles, ready for making Fruit Drinks with hot or cold water, and Ices, Jellies, Blancmange, etc.

The strained liquor from Bottled Fruits is excellent for use in adding flavour to Fruit Tarts, Fruit Salads, and Stewed Fruit, and Blancmanges without milk, Fruit Juices being substituted for milk.

Liquors prepared as above may be posted or sent by other means to any part of the world. They are much appreciated in Tropical Climates, for making beverages with mineral waters.

The instructions given on the preceding pages are for Fruits only, and are useless for preserving Vegetables, Game, Rabbits, Meat, Fish, Mushrooms, etc.

(See Pages 56, 59, 70, 74, 75, 77).

While Fruits need only be sterilized once, Vegetables, Game, Rabbits, Meat, Fish, Soup, Mushrooms, and Tomatoes, must be sterilized twice and at a higher temperature than Fruits. To ensure success this second sterilization is absolutely necessary after an interval of 36 to 48 hours, and the clips are not removed from the bottles until about 48 hours after the second sterilization.

If the second sterilization of Vegetables, Game, Meat, etc., is considered too much trouble, then double the period of sterilization. In many instances the method of sterilizing foods once only is quite successful, but occasional loss occurs, especially in sultry weather and in tropical countries.

The filled bottles must remain in the Sterilizer for the time directed after the highest temperature mentioned has been registered by the thermometer, that is, Fruits 160, and then heat lowered to between 150 and 155 degrees; Vegetables, after the brine boils, *i.e.*, 210 to 220 degrees; and Meats, Game, &c., 200 to 210 degrees.

(*See page 14, "Insufficient Sterilization."*)

NOTICE.

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Copies of this Book are obtainable only from the Author, GEO. FOWLER, of 72, Queen's Road, Reading, England.

The Price paid for the Book is refunded should the actual purchaser afterwards buy a Fowler's Bottling Outfit, or a Fowler's Patent Steam Cooking and Sterilizing Apparatus.

One Copy only of this Book is supplied FREE with each complete Bottling Outfit and Patent Steam Cooking and Sterilizing Apparatus.

Temperature necessary for Sterilizing.

Vegetables and Mushrooms.

Cooked Meat, Soup, Game and Fish.

Milk and Cream.

All kinds of Fruits.

CAUTION.—To avoid breaking your Thermometer, keep it in a convenient sized bottle, No. 26 or No. 27, put a pad of paper on the inside of the bottom of the bottle. Whenever you take the Thermometer out of the Sterilizer put it in the bottle, not lying on the table to be broken. Keep the bottle containing the Thermometer on a convenient shelf just out of easy reach.

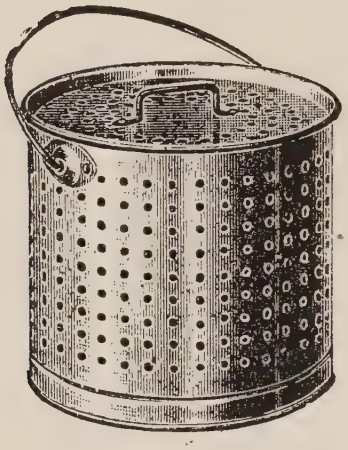
Keeping a second Thermometer in reserve, in case of accident, is a wise precaution.

THERMOMETERS.

Our old Paper Scale Dairy Pattern ... ... each.

Our new Pattern Chemical ... ... each.

PEA & OTHER VEGETABLE BOILER, STRAINER & FRUIT PRESS.



1919 UNOBTAINABLE.

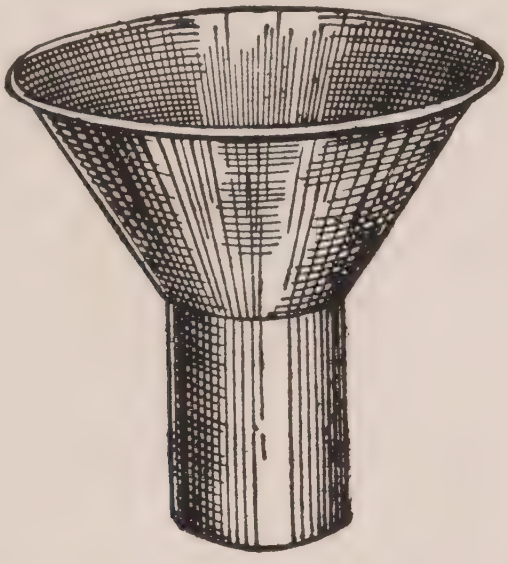
With this useful article Peas and other Vegetables, &c., may be immersed in the saucepan, and when cooked simply lifted out ready strained for the table.

This Cooker is an ideal receptacle for containing a Fowl or Joint of Meat while being cooked by steam in the Sterilizing Apparatus. It should stand in a basin or cake tin so as to save the liquor from the Fowl, Meat, etc., cooked, for making stock.

The prepared Vegetables are put into the Vegetable Boiler, and it is placed in the boiling water, the perforated cover resting on the Vegetables, and when they are **thoroughly cooked** the Vegetable Boiler is lifted out of the boiling water and placed into plenty of cold water for a few seconds; this will clear and cool the surface of the Vegetables, so that they can be put more quickly into the bottles of boiling salt and water.

FUNNELS.

The Improved Funnel (*illustrated below*) facilitates the filling of the bottles with Peas and Beans.



Improved with Large Tube. Diameter of Tube, 1½ins. & 2ins.

For use when filling Bottles with Peas, Beans, &c.

FRENCH & RUNNER BEAN SLICER.

This machine is a little wonder as a time saver when used for cutting and slicing French and Scarlet Runner Beans, Almonds, etc. It is easy to use and clean, and will cut into uniform size sufficient beans for seven to twelve persons in a few minutes.

1919 UNOBTAINABLE.

HOW TO PRESERVE VEGETABLES IN VACUUM COVER BOTTLES.

(*See Page 51.*)

To successfully bottle vegetables, they must be freshly gathered, prepared as for cooking, washed in salt and water, and **cooked thoroughly** either :—

1. Before being put into the Bottles, or (see pages 59 to 63).
2. Cooked, while raw, in the Bottles (see pages 64 to 69).

The latter is necessary with Asparagus, Seakale, and Leeks.

To ensure the thorough cooking of Bottled Vegetables, Brine instead of water is put in the Sterilizer and also the bottles, the salt in the water is absolutely essential so as to raise the temperature in the Sterilizing Apparatus above boiling point, 212 degrees Fahr. The Brine for putting in the Sterilizer is made with five ounces of Salt to each quart of Water and the bottles are filled with a Brine made with half-an-ounce of Salt dissolved in each pint of Water.

N.B.—Before placing the bottles filled with brine in the Sterilizer, and applying the heating medium (gas, oil stove, or kitchener), great care is necessary to see that all the salt put into the Sterilizer and the bottles has dissolved, or the bottles will probably break.

The quantity of brine necessary will depend on the number of bottles to be sterilized. There should be sufficient brine to cover more than half the height of the bottles. Heat the Sterilizer slowly, and when the brine boils and the thermometer registers more

than 212 degrees, the bottles are taken out of the Sterilizer, one at a time, and the vegetables put into them. **The bottles while being filled, should be placed on a small piece of wood, and standing in a bowl, the latter being necessary to catch the superfluous salt water as it flows out of the bottles when the vegetables are put in.** The improved Funnel (shown on page 55), will facilitate the filling of the bottles, especially with peas and beans.

The bottles, full of vegetables and brine, are replaced in the Sterilizer and sterilized for the time directed and at the temperatures mentioned in the following pages.

The hot bottles when taken out of the Sterilizer must be placed on wood or paper, and in about 48 hours have the clips removed and the covers tested to see whether they are fast; if any of them have failed to hermetically seal, the cause of the failure—a faulty cover or crack in the bottle, a twisted or broken rubber ring—should be remedied and the sterilization repeated.

The thorough cooking and the prolonged sterilization of vegetables in vacuum cover bottles ensures success, while vegetables that are insufficiently cooked and sterilized invariably ferment, causing disappointment and loss.

Scarlet Runner and French Beans for bottling must be young, quickly grown and tender. For slicing these vegetables, the machines illustrated (pages 55 and 83), if used, will save much time and they are recommended.

Two or three teaspoonsful of Harmless Green Colouring Preservative (page 125), added to the contents of bottles of Green Vegetables will improve them both in flavour and appearance.

Garden Mint Decoction may be made and preserved in Vacuum Cover Bottles for use when finally cooking bottled peas and potatoes. To make the decoction fill a Vacuum Cover Clip Bottle, tightly packed, with selected Mint, carefully washed. Half fill the bottle with water, and close it with ring, cover and clip. Sterilize with the vegetables at same temperature.

To finally cook bottled Vegetables, before they are served up, empty the contents of the bottles, liquor as well as Vegetables, into plenty of boiling water, to which has been added salt. Boil for a few minutes and the Vegetables are ready to serve.

How to Preserve in Vacuum Cover Bottles, Cooked

BROAD BEANS, FRENCH AND RUNNER BEANS, POTATOES, AND ROOT VEGETABLES.

(*See Page 51*).

Prepare freshly gathered Vegetables in the usual manner as for cooking, and wash them in salt and water. Boil for about 30 minutes or more, that is, **thoroughly cook them**, and plunge them into cold water for a few seconds.

GARDEN MINT.—A liberal quantity may with advantage be cooked and bottled with potatoes.

The Vegetable Boiler and Improved Funnel (shown on pages 54 and 55), will facilitate the cooking and filling of the bottles with less damage to the cooked Vegetables.

Put the thoroughly cooked Vegetables into bottles containing *boiling* salt and water (see page 57 paragraph 1).

Close the bottles with covers and clips, *but no rubber ring*, and replace them in the Sterilizer, which must have boiling brine in it (see page 56). Continue the sterilization for 60 minutes at a temperature between 210 and 220 degrees Fahr.

Remove the bottles from the Sterilizer and stand them on wood or paper. As some of the water will have boiled out of the bottles, fill them brim full of boiling water, and then close them *this time with rubber rings, covers and clips.* Replace the closed bottles in the

Sterilizer as soon as possible and sterilize them again for 30 minutes at a temperature of 190 to 200 degrees. The temperature should not rise above 210 degrees or the water will boil out of the bottles.

In about 48 hours repeat the sterilizing process for 60 minutes at a temperature of 190 to 200 degrees.

N.B.--As a boiling temperature is unnecessary when the bottles of vegetables are sterilized the second time, cold water, without salt may be put in the Sterilizer.

Forty-eight hours after the second sterilization, the clips may be removed and the covers examined. If any are loose, read and comply with pages 13 and 14.

Vegetables usually keep when bottled by either of the methods and process in this book, but, as germs on Vegetables are sometimes practically indestructible, no guarantee is made by the writer, although he and many others find them quite satisfactory.

To finally cook bottled Vegetables, before they are served up, empty the contents of the bottles, liquor as well as Vegetables, into plenty of boiling water, to which has been added salt. Boil for a few minutes and the Vegetables are ready to serve.

HOW TO PRESERVE COOKED PEAS IN VACUUM COVER BOTTLES.

(*See Page 51*).

Peas.—To preserve these Vegetables in bottles or cans, extra care is necessary, or loss is certain to occur.

Some kinds of Peas, when bottled, lose their green colour. This seems to be caused by the prolonged and second sterilization, both of which are necessary to ensure success.

Only first quality Peas are recommended for Bottling. The following kinds are satisfactory for the purpose: Sutton's Ideal, Sutton's Duchess of York, Sutton's Selected Duke of Albany, Sutton's Latest of All, and Sutton's Little Marvel.

To cook young and tender **Peas**, they only need boiling about ten minutes before being put into the bottles. **But they must be thoroughly cooked.** If a Vegetable Cooker is used for containing the peas, when it is placed in the boiling water, the water will stop boiling; therefore, the period of cooking must be calculated from the time the water again commences to boil.

The Vegetable Boiler and Improved Funnel (shown on pages 54 and 55) will facilitate the cooking and filling of the bottles without damaging the cooked peas.

Garden Mint.—A liberal quantity may, with advantage, be cooked and bottled with green peas.

As soon as the Peas are **thoroughly cooked** plunge them for a few seconds in cold water, then put them quickly into the bottles of boiling salt and water (see page 57). Take only one bottle of salt and water

at a time out of the Sterilizer, stand this on a piece of wood which should be placed in a dish or other convenient receptacle so as to catch the overflow of salt water as the peas are put in. Close the bottles immediately **with covers and clips only**, and replace them at once in the Sterilizer, which must have boiling brine in it. The process of sterilization is to be continued for 60 minutes at a temperature *above* 210 degrees Fahr.

The bottles are now taken out of the Sterilizer one at a time and filled brimful with boiling water. If not objected to, a few teaspoonsful of Harmless Green Colouring may be put into each bottle which is at once closed, **this time with Rubber Ring, Cover and Clip**, and sterilized for another 30 minutes at a temperature of 190 to 200 degrees. The temperature should not rise above 210 degrees, or the water will boil out of the bottles.

Remove the bottles from the Sterilizer and put them in a cool place, standing them on *wood* or *paper*, and in about 48 hours repeat the sterilizing process for 60 minutes at a temperature of 190 to 200 degrees.

N.B.—As a boiling temperature is unnecessary when the bottles of Vegetables are sterilized the second time, cold water without salt should be put in the Sterilizer.

Take the bottles out of the Sterilizer and put them in a cool store. In 48 hours the clips may be removed and the bottles examined, and should any be found with the covers loose, the cause of failure to hermetically seal must be remedied and sterilization repeated (see pages 13 and 14).

Peas and all kinds of Vegetables usually keep when bottled by either of the methods and processes in this book, but, as the germs on Vegetables are sometimes practically indestructible, no guarantee is made by the writer, although he and many others find them quite satisfactory.

To finally cook bottled Peas, before they are served up, empty the contents of the bottles, liquor as well as Peas, into plenty of boiling water, to which has been added salt, mint and Lettuce leaves, if obtainable. Boil for a few minutes and they are ready to serve. The Lettuce leaves will improve both the colour and the flavour of the peas.

Mrs.———of Lee, S.E., wrote 1917:—"My sister to whom I gave one of your Bottling Outfits last August is delighted with it, and I myself have bottled Fruit, Vegetables, Meat, Game and Poultry with great success. I recommend it to various friends."

Mrs.———of Strawberry Hill, wrote 1917:—"I am glad to say we were successful in preserving Broad Beans, also Peas, carefully following your directions."

Colonel———wrote 1918:—"I would like to say that I continue to find Mr. Fowler's system entirely satisfactory. Out of several hundreds of bottles of every sort of Fruit and many kinds of Vegetables, Peas, French Beans, Broad Beans, not a single bottle of Vegetables has gone wrong. I ascribe this really excellent result to a very strict attention to the Book's Instructions as to Temperatures, etc."

How to Preserve in Vacuum Cover Bottles Uncooked

ASPARAGUS, PEAS, SEAKALE, LEEKS, GLOBE ARTICHOKES AND OTHER KINDS OF VEGETABLES.

(*See Page 51.*)

As Asparagus, Seakale, Leeks, Globe Artichokes, and similar Vegetables cannot be packed in bottles after being cooked therefore they must be cooked in the bottles.

Vegetables for bottling, without first being cooked **must** be **freshly gathered,** prepared as for cooking, and washed in salt water.

The bottles are filled with water in which has been dissolved half-an-ounce of salt to each pint of water.

A brine is made by dissolving five ounces of salt in each quart of water, this is put in the Sterilizer, the quantity of brine necessary will depend upon the number of bottles to be sterilized. The depth of the brine should be half to three-quarters the height of the bottles (see illustration, page 16).

N.B—Before placing the bottles filled with brine in the Sterilizer and applying the heating medium (gas. oil stove, or kitchener), great care is necessary to see that all the salt put into the Sterilizer and the bottles has dissolved, or the bottles will probably break.

Salt in the water is absolutely necessary to raise the temperature in the Sterilizer above 212 degrees Fahr. so as to ensure the **thorough cooking** of the vegetables in the bottles.

3. Place the Sterilizer on the gas, oil stove or kitchener, and stand the bottles filled with salt and water in it. The covers and clips should be on them, **but no rubber rings.**

When the brine boils, and the thermometer registers more than 212 degrees, with a towel take the bottles out of the Sterilizer, one at a time, and pack the washed, prepared and **uncooked Vegetables** in them, put the covers and clips on **without the rubber rings.** Replace the filled bottles in the boiling brine, and cook the vegetables for three or four hours at a temperature above 212 degrees Fahr.

Now take the bottles out of the Sterilizer, fill them brimful of boiling water, and close them on this occasion **with rubber rings, covers and clips;** replace them quickly in the Sterilizer, continue the cooking at a temperature between 190 and 200 degrees for 60 minutes, the temperature should not rise above 210 degrees or water will boil out of the bottles. Take the bottles out of the Sterilizer and place them on paper or wood to cool.

In 36 to 48 hours the clips may be removed and the bottles examined, and should any be found with the stoppers loose, the cause of failure to hermetically seal should be remedied and sterilization repeated (see pages 13 and 14).

N.B.—Peas, and all other vegetables that are not freshly gathered, will not preserve in vacuum hermetically sealed bottles by the above method, and must be thoroughly cooked before being bottled (see pages 51 and 56).

All kinds of vegetables usually keep when bottled by either of the methods and processes in this book, but as germs on vegetables are sometimes practically indestructible by boiling, no guarantee is made by the writer, although he and many others find the process quite satisfactory.

To finally cook bottled Vegetables, before they are served up, empty the contents of the bottles, liquid as well as Vegetables, into plenty of boiling water, to which has been added salt. Boil for a few minutes and the Vegetables are ready to serve.

HOW TO PRESERVE FRUITS, FOODS, ETC., IN CANS.

By using Fowler's Patent Universal Fittings and improved Vacuum Cover Cans. The Cans when filled may be immediately put into hot water and as soon as sterilized, as directed for Fruits, Vegetables, Meat, etc., the trays containing them are removed from the Sterilizer and the Cans allowed slowly to cool or placed standing in cold water. The latter enables quantities of Canned Goods to be sterilized and packed away in a minimum of time, and Fittings and Canning Trays to be used again.

TOMATOES.

These may be preserved in Vacuum Cover Bottles peeled or unpeeled, whole or cut, and *with or without water*, or as a puree.

1. To preserve Tomatoes whole and in water, wash them and proceed as directed for Fresh Fruits (page 11), sterilize them for two hours at a temperature between 155 and 160 degrees Fahr. In 48 hours repeat the sterilizing process at the same temperature. The clips should not be removed from the bottles until 48 hours after the second sterilization.

2. Without Water.—Cut the Tomatoes in halves and pack them closely in the bottles, the cut surface downwards. Close the bottles with rubber rings, covers and clips and sterilize them for two hours at a temperature of 190 degrees Fahr.

The skins may be removed from Tomatoes after they have been placed for a few minutes in boiling water, and then plunged into cold water. To facilitate the handling of the Tomatoes and removal of the skin, put each Tomato in a piece of muslin before placing it in the boiling hot water.

3. The most economical method of preserving Tomatoes is to make a Tomato pulp after removing the skins as above and **bottle them without water.** Fill small Vacuum Cover Bottles with the pulp to within half-an-inch of the covers, close the bottles with rubber rings, covers and clips and sterilize them for two hours at a temperature above 190 degrees Fahr.

Tomato Sauce, Chutney, Curry, Gravy and other preparations, when sterilized in the Patent Sterilizer as above, can be preserved in the Vacuum Cover Bottles for an indefinite period.

TOMATO SAUCE.

INGREDIENTS:—

2 lbs. Green or Ripe Tomatoes, 2 Onions, 2 tablespoonsful Salt, 2 teaspoonsful Moist Sugar, 1 tablespoonful Ground Ginger, ½ teaspoonful Mustard, 1 ground Nutmeg, 2 quarts Vinegar, 1 or 2 teaspoonsful of Chili Vinegar, or a little Cayenne Pepper.

METHOD:—

Wash the tomatoes, cut them up, peel and slice the onions. Put these with the other ingredients, carefully mixed, into Vacuum Cover Bottles, which should be closed with rubber rings, covers and clips, and sterilize for 3 hours at a temperature above 200 degrees, till all the ingredients are soft. Rub as much as possible through a sieve, and put into Lever Stoppered or other Bottles whilst hot, first taking care to warm the bottles near a fire or lying on paper in an oven. Close the bottles with stoppers or corks immediately they are filled.

TOMATO CHUTNEY.

INGREDIENTS:—

6 lbs. Green or Ripe Tomatoes, 3 lbs. sour Cooking Apples, 4 ozs. Salt, 8 ozs. Brown Sugar, 3 pints Vinegar, 6 Cloves of Garlic, 6 ozs. Ground Ginger, 1 oz. Mustard Seed.

METHOD:—

Wash and peel the tomatoes (see preceding page) peel and slice the apples and tomatoes and put them into bottles, which should be closed with rubber rings, covers, and clips, and sterilize for 2 hours at a temperature above 200 degrees. When the tomatoes and apples are soft rub as much as possible through a sieve, add the sugar, ginger and mustard seed, also the garlic—chopped finely—mix ingredients thoroughly and whilst hot pour them into Vacuum Cover Bottles or Pickle Jars and sterilize in the Patent Sterilizer at a temperature above 200 degrees for two hours.

How to Preserve in Vacuum Cover Bottles

VEGETABLE MARROW PULP.

Vegetable Marrow Pulp is occasionally used for making Lemon Cheese with other ingredients, and also with fruit, or fruit juices for Jam and Marmalade.

Prepare the Vegetable Marrow in the usual way for Cooking. Cut it up into convenient portions packing it closely and tightly in Vacuum Cover Hermetically Sealing Bottles. Put covers and clips on the filled bottles *without* rubber rings. Cold water being in the Sterilizer, sterilize the filled bottles for 1½ hours at a temperature above 210 degrees Fahr. Remove the bottles from the apparatus. Strain off any water that may have collected in them. Empty some of the bottles to fill up others. Close them this time with rubber rings, covers and clips, and without delay replace them in the Sterilizer and sterilize the filled up bottles for one hour at the same temperature as before. After about 48 hours, again sterilize the bottles of Vegetable Marrow at a temperature above 190 degrees. The clips should not be removed from the bottles until 24 hours after the second sterilization.

Mrs.————of Winchfield, wrote 1917:—"I have preserved in your bottles Peas, Broad Beans, Carrots, French Beans, and Early Potatoes, Peaches, Plums, Currants, Raspberries and Gooseberries, for some years with **never a failure."**

Mrs.————of Knighton-on-Teme, wrote 1915:—"I find your Bottling Apparatus invaluable. I preserved some Lamb Chops and Young Vegetables, also Rabbits, and they have proved excellent."

HOW TO PRESERVE
Cooked Meats, Game, Rabbits, Soup, Fish, Mushrooms, Etc.,
. . IN . .
VACUUM COVER BOTTLES.

See page 51.

FOWLER'S VACUUM COVER BOTTLES.

No. 12 for small portions of Game, Chicken, Ham, Tongue, Sausage, or Mushrooms.

Height 3½ inches.
Approx. Cap. ¾lb.

No. 31 has straight sides, and may be emptied without the contents being broken.

They are recommended for Brace of Grouse, Partridges, Whole Pheasant, or other Birds.

Inside diameter, 3⅛ inches.
Height, 6½ inches.
Approx. Cap. 1¼lbs.

To preserve Meat, Ham, Tongue, Game, Poultry, and similar foods, cook them thoroughly in the usual manner, and, if necessary, cut them up into convenient portions for putting into the Vacuum Cover Bottles. **Make the Bottles hot** in an oven on a pad of paper, or near a fire, pack the hot cooked meat or other food tightly in them and as quickly as possible fill up the bottles with good, boiling hot, well

Mrs. ANDERSON wrote in the days of the great war:—

"I have regularly sent to the **trenches** Game, etc., preserved according to your methods, and it has always been successful."

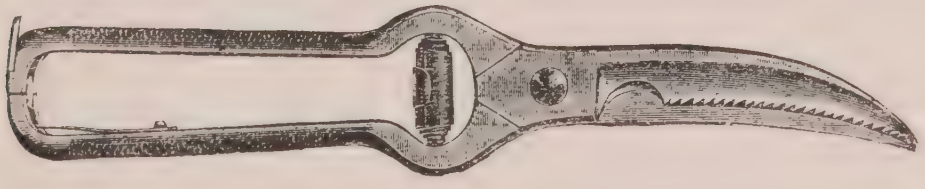
seasoned stock that will jelly when cold, close them with covers, rubber rings and clips, put the filled bottles in the Sterilizer, which must contain hot water, sterilize them for *two hours* at a temperature between 200 and 210 degrees Fahr., not a higher temperature, or some of the stock will boil out of the bottles.

If the game, poultry, meat brawn, etc., **as soon as cooked**, and while it is quite hot, is put into hot Vacuum Cover Bottles, and they are filled up at once with boiling stock, sterilize *one hour* instead of two hours.

In 48 hours repeat the sterilizing process for two hours at a temperature between 190 and 210 degrees.

Game and Poultry for preserving whole in Jars or Moulds, before being cooked, should be closely and tightly trussed with extra string; this may be removed before the birds are placed in the Jars or Moulds. **Best portions of Game Birds** and Poultry are recommended for preserving in small Vacuum Cover Bottles and Jars. Use the Game and Poultry Disjointers for cutting and dividing Game Birds and Fowls.

GAME or POULTRY DISJOINTERS.



For use in preparing game birds for the table and preserving in bottles.

1919 UNOBTAINABLE.

When dividing birds and fowls for bottling commence by cutting out the backbone and ribs.

Large Glass Jars and Moulds must be heated slowly or they will break, and when they are removed from the Sterilizer, care must be taken *not* to stand them on a cold surface, that is, on marble or iron, they should be placed on wood or several folds of paper.

When cold glass jars, moulds or bottles are placed in the Sterilizer and it contains hot water, several folds of paper or a piece of wood must be put on the steam cooking stand for them to stand on, or the hot shelf will crack the glass receptacles

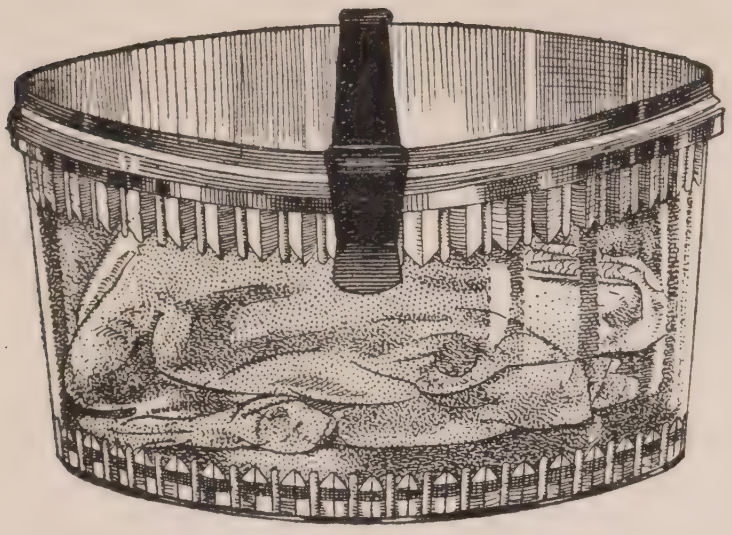
Cooked Ham, Sheep and Ox Tongues, Fillets of Duck, the Breasts of Chicken and Pheasants and also other Game Birds, may be cut into convenient portions and packed closely in hot small bottles or jars, fill up the bottles with boiling hot prepared stock.

Whole Pheasants, Partridges, Grouse, and other Game Birds are excellent when preserved in Vacuum Jars or Moulds and provide a very palatable emergency meal.

Cooked sausages or sausages made with cooked meat, game and similar foods preserved in Vacuum Cover Bottles filled up with butter, margarine or meat jellies are also convenient emergency foods.

N.B.—Game, Meat and Soups must be sterilized at a temperature between 200 and 210 degrees Fahr., and also a second time after an interval of about 48 hours, and the period of sterilization should be reckoned from the time the thermometer registers above 200 degrees Fahr.

FOWLER'S VACUUM OVAL MOULDS

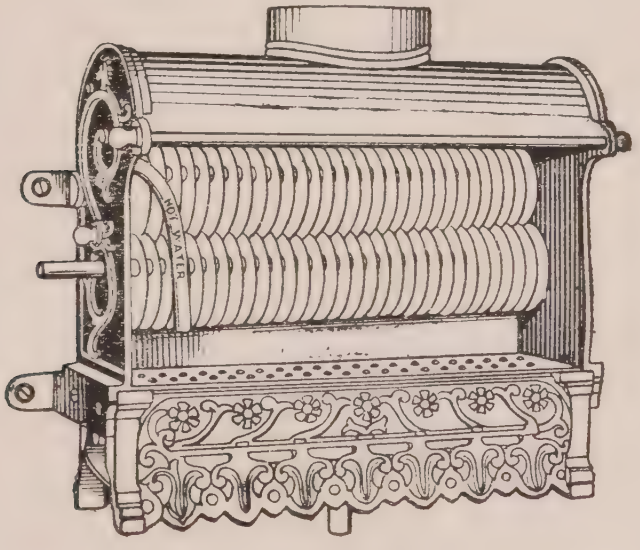


For use in preserving Poultry, Partridges, Pheasants, Grouse, Tongue, very large Fruits, etc.

This is an excellent Glass Mould for containing whole Chicken, Pheasant and other Game Birds, also very large Peaches.

PATENT INSTANTANEOUS HEATERS.

(*See lines 16 to 24, page 11.*)



This Water Heater will deliver one quart of water per minute, heated from 60° to 123° F. (scalding hot). It is free from drip or mess, and is also free from smell, unless worked with an excessive pressure of gas, and beyond its intended power; in this case the tap should be turned down a little until the smell disappears. Must be used with a good flue or in a well ventilated room.

Price

HOW TO BOTTLE SOUP.

The vacuum cover bottles to contain the Soup should be thoroughly washed, and made hot by heating them in an oven or near a fire, or they may be filled with water and heated to above 200 degrees in the Sterilizer, which must have water in it; the latter is the best way of making the bottles hot because by this means they are sterilized inside before being filled with Soup, a necessary precaution with bottles previously used for containing food.

The Soup as soon as prepared, and whilst boiling hot, should be put into the hot bottles. These must be at once closed with rubber ring, cover and clip.

Place the filled bottles immediately in the Sterilizing Apparatus, which must contain hot water, and sterilize them for two or three hours at a temperature of 190 to 200 degrees Fahr.

In about 48 hours care must be taken to repeat the sterilizing process for two hours at a temperature of 190 to 200 degrees Fahr. The clips should not be removed from the covers of the bottles containing the Soup until 48 hours after the second sterilization.

N.B.—As the bottles and contents will be cold *when the sterilizing is repeated, the Apparatus must contain cold water*, and the two hours they are to be again sterilized must be calculated from the time the thermometer registers 190 degrees.

FOWLER'S VACUUM COVER BOTTLES,

No. 18 — Capacity 1 pint.

No. 26 — Capacity 1¼ pints.

are convenient for containing Soups and prepared Stock for filling up bottles of Game, Meat, Tongue, etc.

How to Preserve Fish in Vacuum Cover Bottles, Jars, or Moulds.

While the fish is cooking thoroughly, wash the bottles, jars and moulds and make them hot in an oven, or as directed on the preceding page.

Cook the Fish in the usual manner or by steam in the Patent Sterilizer. Ordinary jugs are convenient and ideal receptacles for containing the Fish during the cooking.

The jugs, or other receptacles, containing the Fish, are placed in the Sterilizing Apparatus when the water boils.

The liquor from the Fish that collects in the jug or other container during the cooking should be used to fill up the Vacuum Cover Bottles and Jars after the Fish has been put into them.

When the Fish is **thoroughly cooked**, and while it is quite hot, put as much of it as possible into the hot Jars together with some salt and any other ingredients preferred, fill up the Jars with liquor from the Fish and boiling water. Close the jars immediately with rubber rings, covers and clips, and sterilize them for at least two hours (three to four hours will do no harm), at a temperature between 190 and 210 degrees Fahr. The clips should not be removed from the Jars until 48 hours after the second sterilization, which should be in about 48 hours, for two hours, at 190 to 200 degrees Fahr.

Another Method.

Put cold water in the Patent Sterilizer. Half-an-ounce of salt, and one tablespoonsful of vinegar in a 1lb. Vacuum Cover Bottle, or 1½lb. Mould, and as much **uncooked Salmon** or other Fish as possible, fill up the Jar with cold boiled water, close the Bottles with rings, covers and clips, then cook the Fish in the closed Jars for 4 hours, at a temperature above 200 degrees. In 48 hours sterilize the Jars of Fish again for two hours at 190 to 210 degrees Fahr.

HOW TO BOTTLE SPRATS OR PILCHARDS.

Grease a meat plate or tin with butter, margarine or dripping, wash, dry and arrange the fish in a single layer on the plate, sprinkle them with salt, pepper and vinegar, and cook in a hot oven. When thoroughly cooked, pack them in Vacuum Cover Bottles or Moulds, add condiments to taste, cover them with salad oil. Close the bottles with rubber rings, covers and clips and sterilize at a temperature between 190 and 200 degrees for three hours.

Another Method.

Wash the fish in salt and water, after cutting off the heads and tails, dry with a cloth and place them in layers in any convenient receptacle, adding tomatoes, tomato sauce or tomato chutney, peppercorns, cloves, bay leaves, or other condiments. Cover them with olive oil and cook in a hot oven. Pack them whilst hot in Vacuum Cover Clip Bottles, Moulds or Jars, and sterilize them for two hours at a temperature above 200 degrees Fahr.

HOW TO BOTTLE MUSHROOMS.

These edible fungi may be preserved in Vacuum Cover Bottles by one of the following methods, and are well worth the trouble, especially when they are plentiful and not too expensive to buy.

Method 1. As soon as possible after being picked, preferably on a dry day, select sound unbroken buttons, and some that are quite open, but small enough to be easily placed in the bottles. Carefully wash and peel them, then pack as many as possible in rather large size bottles, *without water;* add to the contents of each bottle, salt and pepper, and, if preferred, mace and other condiments to taste; also a few teaspoonsful of a good well-known sauce.

Close the Bottles with rubber rings, covers and clips, stand them in the Sterilizer which must have water in it, raise the temperature to between 200 and 210 degrees Fahr., and sterilize them at these temperatures for at least two hours. When the Mushrooms have shrunk so that the bottles are only about half full, and are covered by the liquor that has been extracted from them, empty some of the bottles to fill up the others, rather small ones (size No. 12 or 20), put the rubber rings, covers and clips on the full bottles, and replace them quickly in the Sterilizing Apparatus, and sterilize them at a temperature between 190 and 200 degrees for 60 minutes. In about 48 hours repeat the sterilizing process for two hours at a temperature between 190 and 200 degrees Fahr. As the bottles and

contents will be cold when the sterilizing is repeated, the Sterilizer must contain cold water. The clips should not be removed from the bottles for 48 hours after the second sterilization.

After transferring the mushrooms from the large bottles into smaller ones, the liquor should be strained before putting it again to the mushrooms; this is necessary to remove grubs and insects from the liquor.

Method 2. Place the Mushrooms in a pan, sprinkle them with pepper and salt, let them cook slowly in an oven till nearly all the water from them has evaporated, then put the Mushrooms and liquor into hot Vacuum Cover Bottles (see page 74).

Method 3. Stew the Mushrooms in butter, adding salt, pepper, etc., and put them into hot Vacuum Cover Bottles (see page 74).

Methods 2 and 3. Close the bottles with rubber rings, covers and clips, and sterilize them for 3 hours, at a temperature above 200 degrees Fahr. The Sterilizer must contain *hot water*.

Mrs.———— wrote 1919 :—"I bought a Bottling Outfit from you last year and I should like you to know how very pleased I am with it, and how successful I have been. I bottled Chickens, Rabbits, Ox-tails, Soups, Fruits, Peas, Beans and Sauces, and it was lovely to know that if I went to London and was back there was a meal, and a good one in a few minutes. I think if women used this Outfit half the inconvenience from lack of servants would be ended."

Mrs.———— wrote 1919 :—"I find your Bottling Outfit simply **perfect.** Last Spring I did about 2 dozen small bottles of **Crab,** and it is still in perfect condition. Crabs and Lobsters are caught here so I cooked, picked and sterilized the same day. I also did 2 **Salmon** 16 lbs each and they kept perfectly. I have just done 2 more, 31 lbs the two. I have also done mackerel and herring."

NO MORE MOULDY JAMS, JELLIES, MARMALADE, etc.,

when Vacuum Cover Bottles and Jars are used for containing them.

How to Bottle Jams, Jellies, Marmalade, and all similar preparations.

Wash thoroughly the Vacuum Cover Bottles, make them hot and quite dry, either by placing them in a hot oven on a pad of paper or near a fire, fill them with boiling jam or other preserve, and close them immediately with rubber rings, covers and clips.

To hermetically seal the bottles place them as soon as they are filled and closed in the Sterilizer, which must have *hot* water in it, and sterilize them for *one hour* or more at a temperature of 190 to 200 degrees. The clips should not be taken off the bottles for about 48 hours.

Jams, Marmalade, Jellies, &c., preserved in Vacuum Cover Bottles will keep good and free from mould for years, and not dry or crystallize. Only half the usual quantity of sugar is necessary when Jams and Marmalade are kept in hermetically sealed Vacuum Cover Bottles.

Mrs. D. J. . . . wrote, 1912 :—

"The Marmalade cooked as usual, then sterilized, is a great success. I have an *excellent recipe* but it never kept till I tried your sterilizing."

Mrs.————, of Castlebar, wrote 1914 :—"I am delighted with the Sterilizer and Satisfaction Stove, the bottled **Peas** were especially good. I intend to make more than double the amount of bottled fruit this year, also to sterilize all my **Jam** as it keeps so much better in this damp climate."

RECIPES FOR ORANGE MARMALADE.

(*See "FRUIT SLICER," page 82*).

To each large Seville Orange and Lemon add three-quarters of a pound of sugar and nearly half-pint of water.

Recipe No. 1.

Take twelve Oranges, two Lemons, 10½lbs. Sugar, 5 pints water.

Cut the Oranges or Lemons into two or four portions, and with a glass Lemon Squeezer squeeze out all the juice into a separate basin. Strain the pips from the juice and put them into a muslin bag, and the juice into a glass bottle or jar. Finely slice the Oranges and Lemons and put them in a bowl or basin, also the muslin bag containing the pips. Add the water to sliced fruit and let the whole stand until next day. The bag of pips should now be removed, care being taken to squeeze all the jelly from them. Then boil the Marmalade until the peel is tender. Add juice and sugar to Fruit, &c., and boil for one hour or more until it jellies on cooling. Test a small quantity in a saucer. Have the jars to contain the Marmalade hot and dry, fill them with the boiling preserve and cover at once while quite hot with Vacuum Hermetically Sealing Covers, or with Parchment. If Vacuum Bottles or Jars are used, close them as directed on the preceding page.

Recipe No. 2.

Take twelve Oranges and two Lemons; cut the Oranges and Lemons in halves or quarters and with a glass lemon squeezer squeeze all the juice out of the fruits into a basin. Separate the pips from the juice by straining them through muslin, and tie the pips loosely in a piece of muslin. Cut up the peel and pulp very finely, and to every pound of peel pulp and juice add one quart of water (total quantity about five pints). In the basin with the marmalade pulp put the muslin bag containing the pips; let the whole stand until the next day, then

remove bag containing the pips, taking care to squeeze all the jelly from them into the Marmalade. Now boil the Marmalade for 1½ hours, weigh off, and to every pound of the Marmalade (about 10½lbs.) add one pound of sugar, and boil again for about 1½ hours, or until the Marmalade will jelly on cooling.

ORANGE OR LEMON PULP.

For making Marmalade, as Sugar is available, Months or even Years after being bottled.

1. Cut up the Oranges and Lemons and prepare them as in the preceding recipe—No. 1—and put the fruit pulp, without water, into Vacuum Cover Bottles, filling them to about one inch from the cover, close them with rubber rings, covers and clips and sterilize for three hours at a temperature of 190 to 200 degrees Fahr., or

2. Prepare the fruit pulp as in Recipe No. 2, adding only *1 pint of water* to each pound of marmalade pulp, put into Vacuum Cover Bottles, close the bottles with rubber rings, covers and clips and sterilize at a temperature of 190 to 200 degrees Fahr. for three hours.

When the marmalade pulp is required for making into marmalade, add sugar and water in the quantities mentioned in preceding recipes, and boil until it will jelly on cooling, Immediately, and while boiling hot, fill the hot bottles or jars and seal them with parchment or vacuum covers.

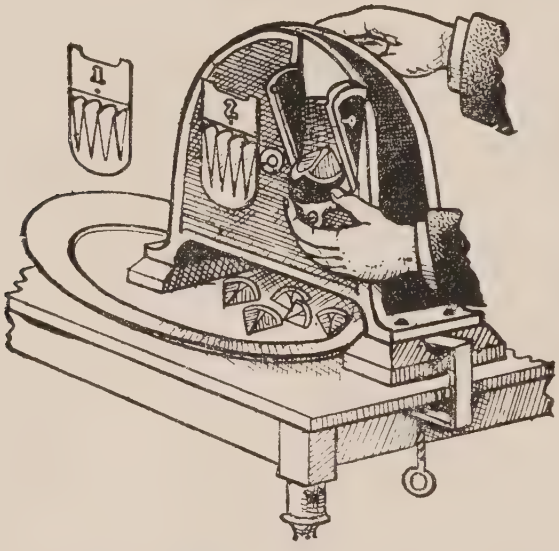
For containing the Marmalade we recommend our Vacuum Cover Bottles Nos. 12 and 20.

Marmalade Capacity ¾lb.

Mrs. P———, of Oxford, wrote 1919:—"We did **Orange Pulp** in the way you recommended last winter, and have had an abundant supply of Marmalade. I always **recommend** your Apparatus to everyone."

HOME-MADE MARMALADE.

Economise and make your own MARMALADE at small cost ; obtaining enjoyment, satisfaction and compliments.



(*See also next page*)

Fruit and Vegetable Slicer,

Fitted with Silver Plated Knives.

The BEST MACHINE on the market for cutting Oranges and Lemons for Marmalade. Not for Marmalade only, but for slicing all kinds of Vegetables and Fruits.

Recipes for making Marmalade supplied with each Machine.

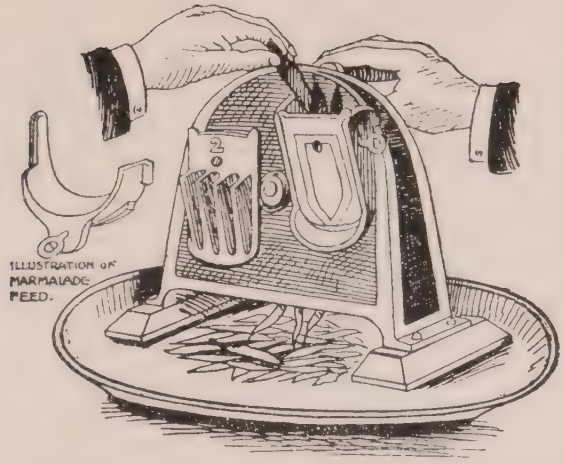
— Price (without dish) 25/- —

Mrs. . . . . Somerset, wrote :—

"I have used the Marmalade Cutter and found it most satisfactory. The Apparatus, too, will be a great boon, as I have a large garden of Fruit and Vegetables."

Mrs. . . . . Windermere, wrote :—

"The Marmalade Machine I had from you gives entire satisfaction."



(See also preceding page).

The Fruit and Vegetable Slicer

AS ILLUSTRATED ON THESE PAGES

is fitted with Silver-Plated Knives.

It is simple in construction, easy to clean, a pleasure to use, as well as being a time-saver in preparing oranges and other Fruits for Marmalade and Salads, all of which are cut uniform in size and any thickness desired. It slices Cucumbers, Carrots, French and Scarlet Runner Beans, &c., to any required thickness, and is just the machine for use at Christmas in slicing Almonds, Lemons, Mixed Peel, &c.

This Machine will also cut up Cabbage for pickling and for poultry-feeding.

PRICE (without dish) **25/-**

Instructions for use are sent with each machine, also Recipes for making Orange Marmalade.

INSTRUCTIONS FOR WORKING FRUIT AND VEGETABLE SLICER.

To Slice Beans.—Take out special *marmalade feed*, regulate knives to thickness slices are required with screws at the back of cutting wheel, see that the knives are at equal distance from wheel, put in grooves till the knives just *touch them* when wheel is in motion, make grooves *fast* with side screw to prevent slipping down when in use, turn with right hand, feed with left. If the beans are large or bowed put round edge towards groove. If the wheel will not revolve, the grooves are too low, lift them until the knives make a scissor noise, then make them fast with side screw, thus securing a clean slice.

N.B.—The Grooves are for Scarlet Runners, French and Dwarf Beans, and Almonds. The Special Feed is for Cutting Oranges and Lemons for Marmalade, Lemon Peel, Carrot for Julienne and all Soft Vegetables and Fruits.

To Slice Almonds.—Regulate the knives to the thickness required and drop the almonds down the bean grooves.

For Cucumbers, &c.—*Loosen* screw on side of flange, take out bean grooves (if in), regulate the knives to thickness required, press the vegetable lightly against cutting wheel; in potatoes and other small vegetables follow one with another so as to keep *fingers away from knives*, or use wood plunger if preferred.

To clean the machine invert it and pass a linen cloth the size of a small handkerchief through the eye of one of the regulating screws ; immerse the machine in a pail of water or hold it under a water tap and turn the handle of the machine ; the water will then wash out as needed. To assist in drying the machine, pour some hot water over it, or place it near a fire. Occasionally oil knives and axle of wheel.

To put in Special Marmalade Feed for Slicing Oranges and Lemons, Lemon Peel, Carrots for Julienne, &c.—Take out bean grooves (if in), hold Special Feed sideways with screw towards the hand, place right up to Cutting Wheel, then turn into position, which is to fit exactly over cucumber feed, turn screw to fasten, which should come just under cucumber feed, the knives should just touch the Marmalade Feed when the wheel is revolving ; support the fruit or vegetable right up to the knives, thus securing a clean slice.

To slice Oranges and Lemons for Marmalade.—*Set the knives to the thickness required.* Put machine on large flat dish, with one foot on edge of table and clamp the front with screw clamp. Cut the fruit into two or four portions, take out pips, place on the Special Marmalade Feed with peel downwards, as illustration. Follow one quarter with another so as to keep fingers from knives, or use wood plunger if preferred.

For Julienne.—Use Special Marmalade Feed, slice as potatoes, then take half dozen slices or more, place them flat on Feed and slice again.

For Lemon Peel.—Take out Bean Grooves (if in), regulate the knives to thickness required, slice with Marmalade Feed as illustration. See Instructions on fixing **Special Marmalade Feed**.

Cabbage for Feeding Poultry and Pickling. Take out Marmalade Feed, set the knives to thickness required and cut the cabbage into small enough pieces to go into the Cucumber Feed.

To make Finer or Coarser.—On Cutting Wheel inside machine are four regulating screws. On turning round these screws the knives will open or close. The nearer blades are to cutting wheel, the finer slice is obtained; the further away from cutting wheel, the coarser the slice. See that the knives are at equal distance from wheel.

THE STORE ROOM.

N.B.—Shelves should be strong and firmly fixed, or the great weight of Bottled Fruits, etc., may break them down.

Store Bottled Fruit, Vegetables, Meat, Poultry, Milk, &c., preferably in a dry, cool, and rather dark place, but dampness is not detrimental to Jam, Fruits, Meats, etc., preserved in Vacuum Cover Hermetically Sealed Bottles.

Filled Vacuum Cover Bottles hermetically sealed by sterilization, may be placed in the store cupboard lying down or upright on the shelves.

Bottled fruits lose colour more quickly if kept in a strong light, and sun shining on them has been known to loosen the hermetically sealed covers.

The filled bottles, when being placed in the store, should be sounded with a pencil or skewer; generally a ringing sound indicates that the vacuum is not complete—through faulty rubber ring, cover or crack in bottle—the sterilization should be repeated, and if necessary, a new rubber ring, cover or bottle used.

The metal covers of filled bottles, before being packed in the Store Cupboard, should be rubbed with a duster on which has been sprinkled a few drops of Sweet, Olive or Rangoon Oil. The oiling of the covers will prevent them rusting, so that they may be used again.

TO USE BOTTLED FRUIT FOR TARTS, &c.

Empty the contents of bottles into dishes, cover with pastry, and immediately the pastry is baked the tarts are ready for the table. Various kinds of fruits are delicious and improved when mixed together, sweetened, and served as stewed fruits with custard, etc.

Should there be a shortage in the supply of sugar, use golden syrup for sweetening; it is practically imperceptible when mixed with Fruits, Fruit Juices, or the liquor from Bottled Fruits. Make the liquor from Bottled Fruits hot, sweeten it with golden syrup instead of sugar, then pour the hot sweetened liquor over the cold fruits and serve.

Fruits bottled *without sugar* are delicious when sweetened with a hot liquor made with boiling water and sugar, or golden syrup.

N.B.—From Fruits bottled with water, there is occasionally an excess of liquor when the contents of the bottles are emptied for tarts; mix the liquors and use them for making Jellies by adding gelatine, sugar, &c., or make it hot, sweeten to taste and pour over slices of bread, sponge, or other cake.

Fruits Bottled *without* water or syrup when used for tarts and as stewed fruits, may have water, syrup, fruit juices, or liquor from bottled fruits added. Blackberry, Cranberry and Mulberry blend with Apples; Black and Red Currants or Strawberries with Raspberries, and vice versa.

How to remove, and economise covers from Vacuum Hermetically Sealed Bottles.

Lacquered Metal Covers of vacuum bottles should *not* be removed by making holes in them, but by forcing a skewer, the point of a pair of scissors, a button hook, or similar instrument between the covers and the bottles, or by cutting the rubber with a sharp pen knife. These means allow air to enter the bottles; the covers are then easily removed without being damaged and should be washed in hot water, dried in a hot oven or near the fire, then smeared with sweet oil and wrapped in clean paper, the oil being washed off the covers before they are again used. Rusty covers if used will cause loss and disappointment.

Glass Covers and drop-in Glass Stoppers should be removed from Vacuum Hermetically Sealed Bottles very carefully, or bits of glass may get mixed with the contents of the bottles. The safe method is to cut the rubber ring with a sharp knife, or pull it with a button hook, so as to avoid the above-mentioned risk and the chipping of the glass, thus making the bottles or covers useless.

The Rubber Rings, after being on the filled bottles a few months, should not be used again, as they somewhat perish during sterilization and while on the bottles, and if used a second time they may in a few months allow air to enter the bottles and then the contents will be lost.

Spare Rubber Rings and Washers should be kept in a vacuum bottle or jar, closed with rubber ring, cover and clip. A piece of *wet* cotton wool or muslin being put in the bottle with the rubber goods. The latter is very necessary in India and other tropical climates, and the bottle containing the rings should be kept in a rather dark cool place.

HOW TO ECONOMISE BOTTLE AND JAR CLIPS.

These steel slips should be occasionally oiled, especially before putting them aside for the winter months, and kept in a convenient tin or other box; a simple way is to sprinkle them with a small quantity of sweet or salad oil, and occasionally shake the box containing them. To remove the oil, boil the clips in soda water. Clips may be removed from bottles 48 hours after being used.

— FOWLER'S —

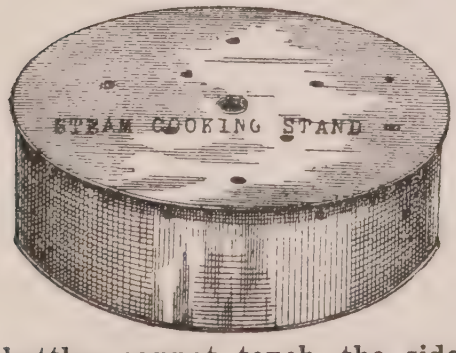
PATENT STEAM COOKING AND BOTTLING STERIZIER.

———o———

This Apparatus is an Ideal Economic Steam Cooker, for cooking Puddings, Poultry, Fish, etc., and may be used on an ordinary Kitchener, Oil Stove, or Gas Burner.

A pudding cloth is unnecessary when cooking puddings in this Sterilizer. Cover the pudding with a piece of greased butter paper, or a small plate or saucer.

STEAM COOKING STAND AND BOTTLE PROTECTOR.



This STEAM COOKING STAND, forms a shelf for the food. The water in the Apparatus should be about half the height of the Steam Cooking Stand. When the Sterilizer is used for bottling purposes, the Steam Cooking Stand is removed, or inverted, hollow upwards. If the latter is done, it forms a lateral protector and the bottles cannot touch the sides. This enables the Sterilizer to be used on an open fire, but it will not hold so many bottles. The thermometer must be kept away from the flame or direct heat of the fire.

Steam Cookery is Economy.

How to Cook Foods by Steam in Fowler's Patent Bottling Sterilizer.

Water about half the height of the Steam Cooking stand is put in the Sterilizer, and when the water boils, the jugs, jars, basins, or other receptacles containing the Meat, Fish, Poultry, Puddings, etc., to be cooked, are **placed** on the **steam cooking stand**. The water must *boil fast* for 15 to 20 minutes, and then the Sterilizer should be moved a few inches from the fire, or the Gas or Oil Burner turned down so as to lower the temperature from 212 degrees to between 200 and 210 degrees Fahr. Allow 25 minutes or more for cooking each pound of **Ham, Mutton, Tongue, Poultry, Pudding,** etc., calculating the time only from when the temperature is above 200 degrees.

Ham, Tongue, Beef, and other salted foods, should be soaked in cold water for a few hours before being cooked by steam.

Foods are cooked by steam as quickly as if boiled in water. The results are much more satisfactory. especially if the instructions given on these pages are carried out. There will then be economy of materials cooked, that is, the waste of food during cooking will be less.

When the steam blows out of the Sterilizer from underneath the cover, it is unnecessarily contaminating the air, and if either Gas or Oil is used as a heating medium, they should be

economised by the burner being lowered. Meats, Poultry and Puddings, cook at a temperature between 200 and 210 degrees. Steam blows out of the Sterilizer when the thermometer registers 212 degrees Fahr.

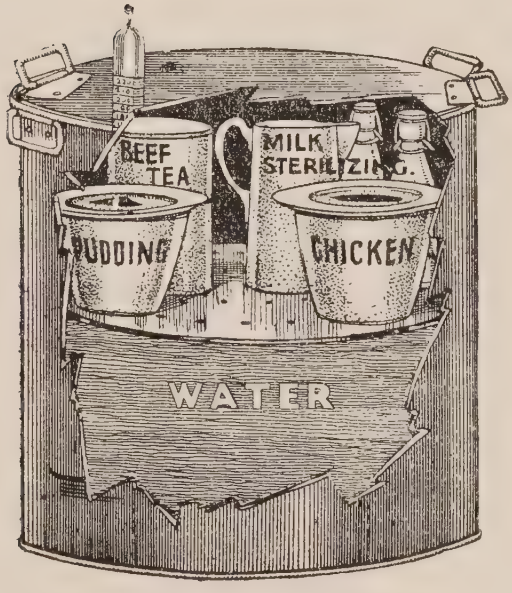
Fowls, young or old, are invariably tender when cooked by steam in this Sterilizer at the temperatures stated; increase the time of cooking according to the age of the Fowl. If to be served as roast Fowl, brown the bird in a hot oven before and after being Steam cooked.

Vegetables. When Potatoes, Carrots, Parsnips and other root vegetables are cooked in the Sterilizer, they should be in convenient receptacles, and either boiled in water, or placed on the stand and cooked by steam. In either case the water must be kept boiling at a temperature of 210 to 212 degrees. Ordinary jugs, jars and vegetable dishes are excellent receptables to use for containing Fish, Vegetables. Joints of Meat, or a Fowl.

Fish cooked by steam in the Bottling Sterilizer is nourishing, and the liquor that collects during the cooking in the jug or basin, or other receptacle, should be used for making the sauce. Fish boiled in water is impoverished and nearly useless as a food.

When cold Glass Bottles, containing Soup, prepared Stock, preserved Meats, Beef Tea, etc., are placed in the Sterilizer, it must have cold water in it. Should the Sterilizer have hot water in it, the cold glass bottles may be placed on the steam cooking stand with several folds of paper wrapped round the bottom of each bottle.

Xmas Puddings should be cooked in the Sterilizer for 9 to 12 hours, then a second time for 3 hours before being served, the temperature to be between 200 and 210 degrees.



FOWLER'S STEAM COOKING and STERILIZING APPARATUS

illustrated as used in Hospitals.

This Patent Sterilizing Apparatus is a simple, effective and complete scientific steam cooker, sterilizer, and food warmer. All kinds of food can be cooked or sterilized with it at any desired temperature.

The water in the Sterilizing Apparatus, when it is used for steam cookery, should be about half the height of the Steam Cooking Stand.

When Glass Bottles or Jars are the receptacles used for containing the foods, they must stand in water, or on the steam cooking stand (see last para., page 93).

Mrs. S——— C———, Downham Market, wrote:—"I may tell you for your own satisfaction that while I was running a Hospital in London for Officers I used my last Apparatus for sterilizing **ward dressings.** The surgeons were delighted with the idea."

Jugs are very useful and convenient receptacles for containing vegetables, a small fish, chicken, portions of fish, fowl, meat, ham, a piece of bacon, etc. ; while they are being cooked by steam in the Patent Sterilizer, the mouth of the jugs may, if necessary, be covered with paper or a saucer.

By the above methods, several kinds of food can be economically cooked at the same time.

Fish, meats and poultry cook at a temperature between 200 and 210 degrees ; puddings, potatoes and root vegetables at the higher temperature of 200 to 212 degrees Fahr.

As soon as the steam blows out of the Sterilizer from underneath the cover the temperature is too high, and **the air in the room is being needlessly contaminated with steam ;** if either gas or oil are used as a heating medium, they should be economized by the burner being lowered.

Steam blows out of the Sterilizer when the thermometer registers 212 degrees Fahr.

These Steam Cookers are indispensable in every home for economical cookery and bottling milk, fruit, etc., and re-heating cooked food.

The Patent Sterilizing Apparatus will cook as much food as two or three large saucepans, without in the slightest degree mingling the flavour, and save half the cost of fuel, oil, gas, or coal.

Meat, fish, pudding, &c., cooked in water lose weight and nourishment; this loss does not occur when foods are cooked in the Patent Sterilizer by steam, and the cooking takes the same time as boiling, but boiling impoverishes food and makes meat and poultry hard, tough and indigestible, while the same kinds of food cooked at the temperatures mentioned in this book are always tender and nourishing.

The most unskilled cook in using this Patent Sterilizer as a Cooker cannot spoil a dinner, that is, if the scientific, simple instructions in these pages are complied with, and moreover, when the temperature is high enough and the oil or gas burner is regulated, the cooking will go steadily on for hours without any further attention. **Remember,** that all foods continue to cook at a temperature above 205 degrees, that is, below boiling water point: even the Xmas Pudding will cook at these temperatures.

This Patent Sterilizing and Cooking Apparatus economises time as well as gas or oil, because as soon as the thermometer indicates the desired temperature, the heating medium, whether gas or oil, can be saved by lowering and regulating the burner.

INVALIDS' COOKERY.

(See also page 91)

Chicken and Mutton Broth.

For making Chicken Broth use portions of prime young fowl, not less than twelve ounces to make one pint. Remove all fat and coarse skin from the fowl, chop it up into small pieces, bones as well as flesh, and let it soak in cold water for one or two hours.

Vacuum Cover Bottles or Jars with covers and clips on, but without rubber rings, are useful for containing the chicken and water while being cooked, and the chicken broth after it is made. Jugs and ordinary jars covered with a saucer or paper are also convenient containers.

Cook it in the Sterilizing Apparatus, which must have water in it, for two or three hours at a temperature between 190 and 200 degrees. Strain through a coarse strainer, season to taste and serve.

If time will permit, beef tea, chicken and mutton broth, after being strained, should be allowed to get quite cold, so that the fat may be removed more easily and completely. When these foods are re-heated do not boil them, but heat to a temperature of 190 degrees.

The simplest and easiest way to make Invalids' Dietary hot is to stand the receptacle containing the beef tea, milk or other food in a larger vessel which has water in it; then make hot the water that surrounds the cup or other receptacle containing the food. The Patent Sterilizer is ideal for this purpose.

Foods for the sick should not be boiled, but cooked at a temperature between 190 and 200 degrees Fahr.

Mutton Broth is made the same as Chicken Broth. Cooked carrots, turnips, and other vegetables may be added to both with advantage.

BEEF TEA, &c.

(See also page 91)

In preparing Beef and Chicken Tea and Mutton Broth use cold water. Let the minced meat, all fat having been removed, soak in the water for one or two hours before cooking. After cooking in the Patent Sterilizer for two or three hours at a temperature of 190 to 200 degrees Fahr.. strain through a coarse strainer and skim off the fat. If time will permit, let it get cold and then take off the fat. Add salt after cooking.

For making Beef Tea or Mutton Broth use only best cuts of prime beef or mutton, and not less than 12 ounces of meat to make a pint. It is a mistake to use coarse, inferior meat for Invalid Dietary.

In re-heating food, care must be taken not to let it boil, as boiled beef tea, milk and broth are spoilt and often do more harm than good.

BEEF AND CHICKEN JELLY.

Beef and Chicken Jelly are made as directed above by increasing the quantity of beef or chicken and reducing the quantity of water used. Sometimes a small quantity of gelatine is added with the seasoning.

These and similar Foods may be preserved in Vacuum Cover Bottles, Jars and Moulds as follows :—

The bottles to contain the prepared Jelly should be washed, dried, and made hot by heating them in an oven, on a pad of paper, or placing them near a fire.

The prepared Beef or Chicken Extract, whilst hot, must be put into the hot bottles, which are immediately closed with rubber rings, covers, and clips.

Place the filled bottles quickly in the Sterilizer, which must contain hot water, and sterilize them for two or three hours at a temperature between 190 and 200 degrees Fahr. In 36 to 48 hours repeat the sterilizing process.

N.B.—As the bottles and contents will be cold when the sterilizing is repeated the Sterilizer must contain cold water, and the two hours they are to be again sterilized must be calculated from the time the thermometer registers 190 degrees. The temperature should not exceed 200 degrees Fahr.

TO COOK CHICKEN FOR AN INVALID.

Remove all superfluous fat and skin from the portions of the fowl to be cooked, cut off the joints and breast, make them brown in a **hot** oven, about 15 minutes will be sufficient, place the portions of the fowl in a jug, bottle, jar or other convenient receptacle, which cover with white paper or a saucer and cook in the Patent Sterilizer for two or three hours at a

temperature between 190 and 200 degrees Fahr. The Sterilizer must contain some water. Stock may be added to the liquor which has collected in the receptacle during the cooking and served with cooked chicken.

HOW TO COOK A FOWL BY STEAM AND ENSURE ITS BEING TENDER.

Make the fowl thoroughly brown in hot oven, then place it on a grid across a pie or vegetable dish or other convenient receptacle and cook it by steam in the Patent Sterilizer for two or three hours, an old fowl four hours, if necessary, at a temperature between 200 and 210 degrees Fahr. The liquor that has collected in the receptacle underneath the fowl during the cooking, if left to cool, will jelly and may be used in many ways such as for filling up bottles of Meat, Game, etc. A piece of ham or bacon that has been soaked a few hours in cold water may be cooked with the fowl and will improve the latter as well as the jelly.

A. E. W., Esq., Chiswick, wrote :—
1918.

"I cooked a Chicken in the Fruit Sterilizer, and gave 2 hours steaming and ½ hour to brown in oven. It required no carving, it could be knocked to pieces. Lovely and tender. I never tasted such before."

MILK AS A VEHICLE OF DISEASE.

The indiscriminate drinking of milk which has not been sterilized is one of the greatest dangers known to mankind. The chances of infection from milk are enormous. The milk may have been put into dirty vessels, the cow milked with unclean hands, or the milk cans washed with water drawn from a contaminated well. Milk from tuberculous cows has caused Consumption in thousands of human beings. Typhoid, Scarlet Fever and Diphtheria have all claimed their victims through the agency of unsterilized milk, and many outbreaks of these maladies have been traced to the distribution of milk contaminated with the germs of these diseases.

Sir William Broadbent said at a private meeting held at Marlborough House on 21st December, 1898, "that the returns of the Registrar-General showed that "nearly 60,000 deaths are every year registered as due "to tuberculosis in England and Wales alone. Of these "over 40,000 are from Consumption, 6,000 from tuber-"culous disease of the intestines and mesenteric-glands, "and 6,500 from tubercular meningitis. The destruc-"tive work of tubercle did not end here, for 5,500 "deaths were attributed to other forms of tuberculosis, "among which are diseases of the bones, humpback, "hip-joint disease, disease of the knee, ankle, elbow, "wrist and other joints, which crippled or disabled so "many children." . . . . . .

"By improved hygiene the number of deaths from "Consumption and other forms of tuberculosis had been

"reduced by more than 50 per cent. in fifty years. **The "single sad exception to this statement was that *tabes "mesenterica*, the disease of the bowels in children, "traceable to tubercle conveyed by milk, had increased.**"

* * * * * *

"Cows, unfortunately, were very subject to tuber- "culosis, and, sooner or later, the bacilli found their way "into the milk. Through milk so contaminated infants "and young children became affected." . . . . .

"**An indispensable precaution is to "sterilize all milk,** especially that given to children. "The sterilization of milk is an easy and simple "process, and it ought to be done at home."

A SIMPLE METHOD OF STERILIZING MILK AND CREAM IN JUGS, etc., WITH FOWLER'S PATENT APPARATUS.

Pass the milk through a very fine strainer, a thin layer of cotton wool, several folds of gauze or muslin, into jugs, wide mouth bottles or jars, or other convenient receptacles, place them in the Sterilizer which must have cold water in it (*see page 16*). Heat to a temperature above 180 degrees Fahr. for not less than 15 minutes. Now remove the vessels containing the milk from the Sterilizer to a cool place. Milk thus sterilized will keep good, even in sultry weather, for 24 hours, when any unused milk should be again sterilized. It will then keep good another 24 hours.

How to Bottle Milk (*see next page*).

FOWLER'S PATENT

BOTTLING & STEAM COOKING APPARATUS,

In use as a Milk Sterilizer.

HOW TO BOTTLE MILK.

If the milk is not required for immediate use, lever-stopper bottles or vacuum cover clip bottles must be used for containing it. Strain the milk before putting it into the bottles. **Sterilize it as directed below and a second time** after an interval of 24 to 36 hours.

When **lever-stopper bottles** are used, as illustrated, the wire levers must be pressed down to close the bottles as soon as the temperature is above 180 degrees and the sterilization of the milk, at a temperature of more than 180 degrees, continued for 45 minutes. The bottles must not be opened again until the milk is required for use.

The Lever Stoppers should be placed loosely in the mouth of the filled bottles before they are put into the sterilizer, then the wire levers may be easily pressed down with the thumb and a cloth as soon as the correct temperature is reached and without removing the bottles from the sterilizer. While the bottles are being closed the cover of the sterilizer is lifted, not removed, or cold air will rush into the bottles.

If Vacuum Cover Clip Bottles are used for containing the milk, close them with rubber rings, covers, and clips, before placing them in the Sterilizer, which must have cold water in it, and the clips should not be removed from the bottles until 48 hours after the second sterilization. The sterilization of the milk must be continued for 45 minutes at a temperature between 180 and 190 degrees Fahr.

When sterilizing milk the **second time** after an interval of 24 to 36 hours, the lever-stopper bottles must remain closed, and the clips are kept on the vacuum cover bottles. After the milk has been re-sterilized for 30 minutes at a temperature between 180 and 190 degrees, take the bottles out of the sterilizer and put them in a cool place standing on wood or several folds of paper, as a stone slab, iron tray or shelf will crack the hot bottles.

The small Vacuum Cover Moulds and Bottles are convenient for containing sterilized cream.

HOW TO PRESERVE BUTTER.

Mix with the butter an extra quantity of salt, then put it into thoroughly sterilised and cold vacuum bottles or jars, filling them to one inch from the cover and closing them with rubber rings, covers, and clips.

Sterilize the bottles and jars as for Soup (see paragraph 1, page 74) and let them get quite cold before filling them with butter. Nos 20 and 56 bottles, 31 or 36 jars are suitable sizes for containing the butter.

Before using the butter, knead the salt out of it in plenty of cold water.

Another Method.

Make a brine with 6 lbs of salt and 2 gallons of water, put it in a convenient earthenware or glass vessel. Keep the butter below the surface of the brine with bricks or other weights in a soup plate or saucer. The butter is always ready for use when washed in cold water.

Add salt, if necessary to the brine, till it will float an egg.

Keep dust from the butter by covering carefully the vessel containing it with paper.

HOW TO IMPROVE PICKLED WALNUTS.

After brining and sun bleaching the walnuts in the usual way, fill No. 18 or 26 bottles to the bend of the neck with the nuts and other ingredients, cover them with cold vinegar to one inch from the cover and sterilize as directed for fruits (see page 18).

Prices cancelled
1920

These Prices are fixed during the War Period. Should any change occur customers will be charged at the price current.

DESPATCH OF ORDERS, &c.

Bottling Outfits, Bottles and other goods too heavy for post are sent by Goods Train unless specially ordered to be forwarded by Passenger Train. The latter charges are excessive.

Please mention nearest Goods Station and name of Railway.

CARRIAGE:—Goods to the value of 20/- or over are sent Carriage Paid by Goods Train to any Railway Station within 100 miles of Reading. If the order is under 20/- but not under 10/- an extra 1/- must be added for carriage. Beyond 100 miles 6d. extra is charged for each 50 miles or part. All Steamer charges extra. Carriage is not paid on orders of less than 10/- unless by arrangement.

POSTAGE:—Goods sent by post of less value than 5/-, postage extra.

PACKING:—9d. in the £ is charged for Packing Cases and Straw, full credit will be allowed for them on return.

Cheques and Postal Orders should be made payable to Geo. Fowler, Lee and Co., Ltd., and crossed L. C. W. & P. Bank, Ltd. Should prices become lower, orders will be delivered at the new prices.

FOWLER'S COMPLETE

Fruit, Vegetable, Meat & Game Bottling Outfits

And STEAM COOKERS combined.

CONSISTING OF

1 Fowler's Patent No. 1 Round Sterilizer, capacity **12 No. 27 Bottles,** complete with Thermometer, **COPYRIGHT** Book of Directions, and Steam Cooking Stand.

60 Fowler's Vacuum Bottles, No. 27 or other Bottles to the same value, complete with Covers, Rubber Rings, and 36 Clips. The Clips are removed 48 hours after sterilizing.

1 Bottle Brush.

The Outfit is complete with everything that is necessary to successfully preserve Fruit, Vegetables, Meat, Soup, Game, etc.

The Sterilizer is also a Steam Cooker for Hams, Fowls, Puddings, etc., and all kinds of Vacuum Cover Bottles up to 11 inches in height may be sterilized in it.

The **60/-** Outfit, fitted with Oval Sterilizer, capacity 18 Bottles, instead of the No. 1 Round, price **66/-.**

See illustrations of Oval Sterilizer, pages 112 & 113.

———::———

ESTIMATES GIVEN FOR EXPORT.

Royal Agricultural Society of England.—JUDGE'S REPORT, 1899—"I have personally tested the Apparatus since the Show at Maidstone, and find it most satisfactory in every way. It is particularly simple and easy to manipulate."

Mrs.————of Christchurch wrote 1916:—"Your Bottling Apparatus has been most successful. This winter I have used Salmon and Pheasants bottled last year, and all Vegetables have been wonderfully good. I bottled all the things myself."

FOWLER'S COMPLETE

Fruit, Vegetable, Meat & Game Bottling Outfits

And STEAM COOKERS combined.

CONSISTING OF

1 Fowler's Patent No. 1 Round Sterilizer, capacity **12 No. 27 Bottles,** same as supplied with the 60/- Outfit, complete with Thermometer, **COPYRIGHT** Book of Directions, and Steam Cooking Stand.

36 Fowler's Vacuum Bottles, No. 27 or other Bottles to the same value, complete with Covers, Rubber Rings, and 24 Clips. The Clips are removed 48 hours after sterilizing.

1 Bottle Brush.

The Outfit is complete with everything that is necessary to successfully preserve Fruit, Vegetables and Game, etc.

The Sterilizer is also a Steam Cooker for Hams, Fowls, Puddings, etc., and all kinds of Vacuum Cover Bottles up to 11 inches in height may be sterilized in it.

The **45/-** Outfit, fitted with Oval Sterilizer, capacity 18 Bottles, instead of the No. 1 Round, price **51/-.**

See illustrations of Oval Sterilizer, pages 112 & 113.

ESTIMATES GIVEN FOR EXPORT.

Lady———of Wimbledon Park, wrote 1909:—"The Fruit and Vegetables bottled by my housekeeper with your Apparatus have been highly satisfactory."

Mrs.———of Gloucester, wrote 1907:—"I think your process is splendid, and I have bottled a variety of Fruits, both ripe and unripe, **without a single failure.** The process is so simple that a child can manage it."

Mrs.———of Bolton-le-Sands, wrote 1918:—"I am thoroughly well satisfied with my Bottling Outfit. I have done many kinds of Fruits, Peas, Beans and Tomatoes, and everything has been successful."

FOWLER'S COMPLETE

Fruit, Vegetable, Meat & Game Bottling Outfits

And STEAM COOKERS combined.

CONSISTING OF

1 Fowler's Patent No. 1A Round Sterilizer, capacity **8 No. 27 Bottles,** complete with Thermometer, **COPYRIGHT** Book of Directions, and Steam Cooking Stand.

24 Fowler's Vacuum Bottles, No. 27 or other Bottles to the same value, complete with Covers, Rubber Rings, and 12 Clips. The Clips are removed 48 hours after sterilizing.

1 Bottle Brush.

20/- Outfit consists of

1 Fowler's Patent No. 1a Round Sterilizer, capacity 8 No. 27 Bottles, complete with Thermometer, Copyright Book of Directions, and Steam Cooking Stand.

8 Fowler's Vacuum Bottles, No. 27, or other bottles to the same value, complete with Covers, Rubber Rings and Clips.

1 Bottle Brush.

These Outfits are complete with everything that is necessary to successfully preserve Fruit, Vegetables, Meat, Soup, Game, etc.

The Sterilizer is also a Steam Cooker for Hams, Fowls, Puddings, etc., and all kinds of Vacuum Cover Bottles up to 11 inches in height may be sterilized in it.

Mrs. ————of Enfield, wrote 1918:—"Some **10 years** ago I had one of your Fruit Bottling Apparatus which has been in constant use, and yet it is, with all the heavy wear and tear in a perfect sound condition."

ECONOMISE by using these Sterilizers as Steam Cookers.

FOWLER'S PATENT BOTTLING STERILIZER

and STEAM COOKER combined.

These Appliances provide the means for preserving Fruit, Vegetables, Meat, Poultry, Game, Fish, etc., for Commercial purposes, home use, for use in Convents, Schools, Hotels, and Restaurants, and to send to the men on active service.

This Sterilizer may be used on an ordinary Kitchener, Oil Stove or Gas Burner.

The Sterilizer in use for Bottling Fruit.

Each Patent Sterilizer is excellent for cooking Ham, Meat, Poultry, Pudding, etc., by steam, and being fitted with a Thermometer, it is invaluable for Pasteurizing Milk, Cooking Beef Tea and other dietary at a proper Temperature.

SEE NEXT PAGE.

	Price of Sterilizers **without Bottles.**
No. 1a Round Sterilizer, capacity 8 No. 27 Bottles as supplied with 20/- and 30/- Outfits	**15/-**
No. 1 Round Sterilizer, capacity 12 No. 27 Bottles as supplied with 45/- and 60/- Outfits	**24/-**
No. 2 Round Sterilizer, capacity 24 No. 27 Bottles	**40/-**
Oval Sterilizer, capacity 18 No. 27 Bottles	**30/-**

The above prices include the Sterilizer, Steam Cooking Stand, Book of Directions, and Thermometer (**no bottles**). *For complete Outfits see pages 107, 108 and 109.*

All kinds of Bottles and Jars up to 11-in. in height may be used in our Patent Sterilizers.

One or more Bottles may be sterilized at one time, it is not necessary to fill the Sterilizer.

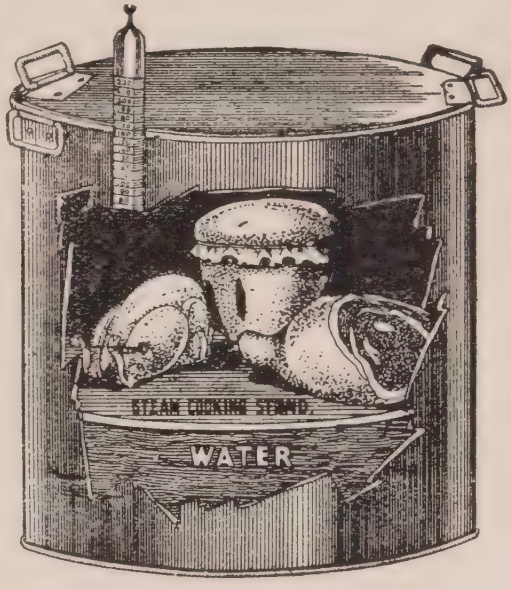
ECONOMISE by using these Sterilizers as Steam Cookers.

FOWLER'S PATENT BOTTLING STERILIZER

and STEAM COOKER combined.

These Appliances provide the means for preserving Fruit, Vegetables, Meat, Poultry, Game, Fish, etc., for Commercial purposes, home use, for use in Conventa, Schools, Hotels and Restaurants, and to send to the men on active service.

This Sterilizer may be used on an ordinary Kitchener, Oil Stove or Gas Burner.



The Sterilizer in use for Cooking Food by Steam.

Each Patent Sterilizer is excellent for cooking Ham, Meat, Poultry, Pudding, etc., by steam, and being fitted with a Thermometer, it is invaluable for Pasteurizing Milk, Cooking Beef Tea and other dietary at a proper Temperature.

	Price of Sterilizers **without Bottles.**
No. 1a Round Sterilizer, capacity 8 No. 27 Bottles as supplied with 20/- and 30/- Outfits	**15/-**
No. 1 Round Sterilizer, capacity 12 No. 27 Bottles as supplied with 45/- and 60/- Outfits	**24/-**
No. 2 Round Sterilizer, capacity 24 No. 27 Bottles	**40/-**
Oval Sterilizer, capacity 18 No. 27 Bottles	**30/-**

The above prices include the Sterilizer, Steam Cooking Stand, Book of Directions, and Thermometer (**no bottles**). *For complete Outfits see pages 107, 108 and 109.*

All kinds of Bottles and Jars up to 11-in. in height may be used in our Patent Sterilizers.

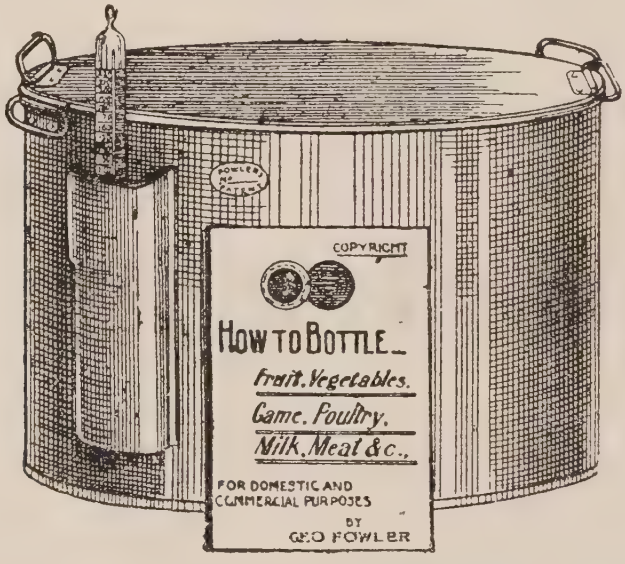
One or more Bottles may be sterilized at one time, it is not necessary to fill the Sterilizer.

Economise by using Fowler's Sterilizers as Steam Cookers.

FOWLER'S PATENT OVAL BOTTLING STERILIZER

and STEAM COOKER combined.

Especially suitable as a Steam Cooker for Large Private Houses, Convents, Schools, Hotels and Restaurants. *See next page.*



The above illustration shows **Fowler's Patent Oval Sterilizer.** It will hold 18 No. 27 Bottles and 11 No. 40 Bottles, and may be purchased separately.

Price 30/- (without Bottles).

Complete with Steam Cooking Stand, Book of Directions and Thermometer.

This Sterilizer may be used on an ordinary Kitchener, 2 Oil Stoves or Gas Burner.

For **6/-** extra this large Oval Sterilizer is supplied with either the **45/-** or **60/-** Outfits, instead of the No. 1 Round Sterilizer, making the cost of these Outfits **51/-** and **66/-** each.

All kinds of Bottles and Jars up to 11-in. in height may be used in the Patent Sterilizers.

One or more Bottles may be sterilized at one time, it is not necessary to fill the Sterilizer.

Mrs.———of ——wrote March, 1909:—"The Oval Sterilizer that I had from you a little over a year ago has been most satisfactory in every way, and I should be very sorry to be without it."

Mrs.————of Beer, Devonshire, wrote 1914:—"I have found the Oval Apparatus very useful as a Steam Cooker."

Mrs.———of Beaconsfield, wrote 1916:—"I am very pleased indeed with the Bottling Outfit. **I consider it an excellent method and good value for money.** I have already used one of your Outfits with satisfactory results, and think your Book of Directions is one of the most Useful and Complete Guides ever sold."

Mrs.————of Banff, wrote 1918:—"I have been very successful with Peas, Cauliflower and French Beans, also Plums, in your Patent Bottling Apparatus."

ECONOMISE by using Fowler's Sterilizers as Steam Cookers.

Fowler's Patent Oval Bottling Sterilizer

and STEAM COOKER combined.

Especially suitable as a Steam Cooker for Large Private Houses, Convents, Schools, Hotels and Restaurants.

Each Patent Sterilizer is excellent for cooking Ham, Meat, Poultry, Pudding, etc , by steam, and being fitted with a Thermometer it is invaluable for Pasteurizing Milk, Cooking Beef Tea and other dietary at a proper Temperature.

PRICE 30/- without Bottles).

Complete with Steam Cooking Stand, Book of Directions and Thermometer. Copper, Tinned Inside, Prices on Application.

This Sterilizer may be used on an ordinary Kitchener, Two Oil Stoves or Gas Burner.

For **6/-** extra this large Oval Sterilizer is supplied with either the **45/-** or **60/-** Outfits, instead of the No. 1 Round Sterilizer, making the cost of these Outfits **51/-** and **66/-** each.

A HOUSEKEEPER wrote :— 1916.

"I use the Sterilizer for Hams and it is excellent."

A PROVISION MERCHANT wrote :— 1917.

"We are constantly using your Oval Apparatus for steaming hams and find it a great saving."

ECONOMISE by using Fowler's Sterilizers as Steam Cookers.

FOWLER'S PATENT DUPLEX STEAM Cooking, Sterilizing & Milk Pasteurising Apparatus.

For use in the Home, Hospitals, and similar Institutions.

This Apparatus is a Steam Cooker as well as for Bottling Fruits, Sterilizing Milk, Making Devonshire Cream, Keeping Food Hot. The Sterilizing Pan, **B,** may be used as above, or inverted to form a Dome Cover on vessel marked **A.** (See next page).

This Apparatus may be heated on an ordinary Kitchener, Gas Burner or Oil Stove.

This Patent Apparatus is complete with Copyright Book of Directions, a Thermometer, and Steam Cooking Stand.

Block Tin. (without bottles). - - Price on application.

No. 1 Size—3 Gallon Milk Capacity.
Bottling Capacity, 12 No. 26 or 27 bottles.

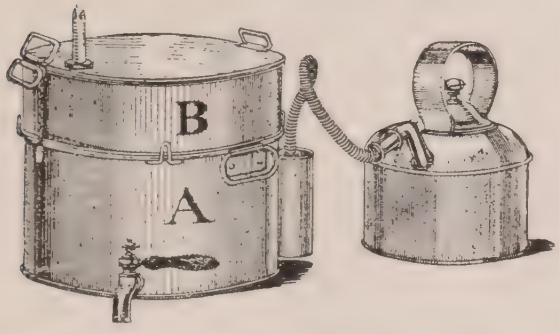
No. 2 Size—10 Gallon Milk Capacity.
Bottling Capacity, 24 No. 26 or 27 bottles.

ECONOMISE by using Fowler's Sterilizers as Steam Cookers.

FOWLER'S PATENT DUPLEX

Cooking, Sterilizing & Milk Pasteurising Apparatus.

Fitted with Improved Kettle, Steam Pipe and Brass Tap for distilling water. For use in the Home, Hospitals, and similar Institutions.



This is an ideal scientific Apparatus for Home use, in Hospitals and Hostels.

When used in Tropical Climates the Steam Supply Pipe may with advantage be passed from the boiler through a wall to the Cooker.

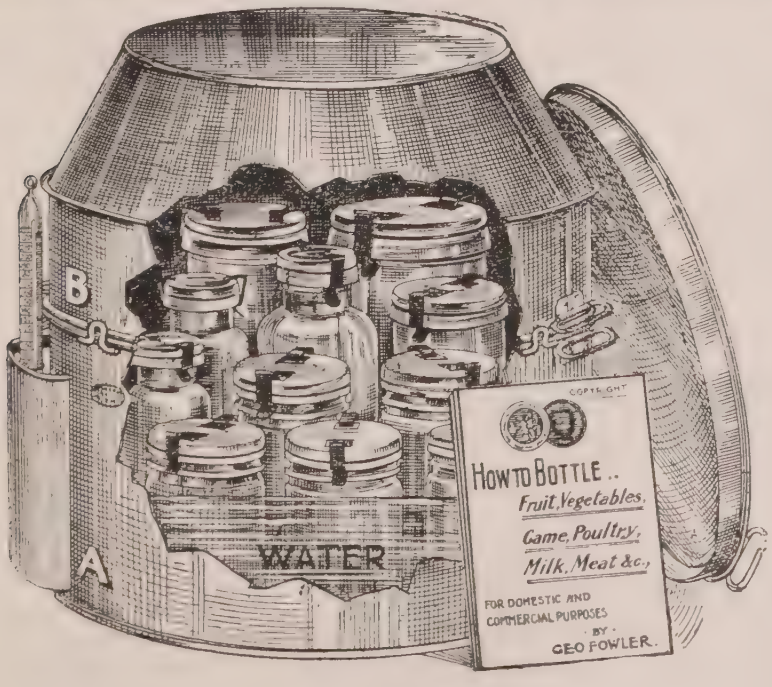
The Heating Medium may be a Gas Burner, Oil Stove or a Kitchen Range.

This complete Apparatus may be used as illustrated, or with the Steam Pipe detached, then as a separate Boiler and Kettle.

Made in various sizes of best quality Block Tin, or Copper Tinned inside. Prices on application.

FOWLER'S PATENT DUPLEX STEAM

Cooking, Sterilizing & Milk Pasteurising Apparatus.



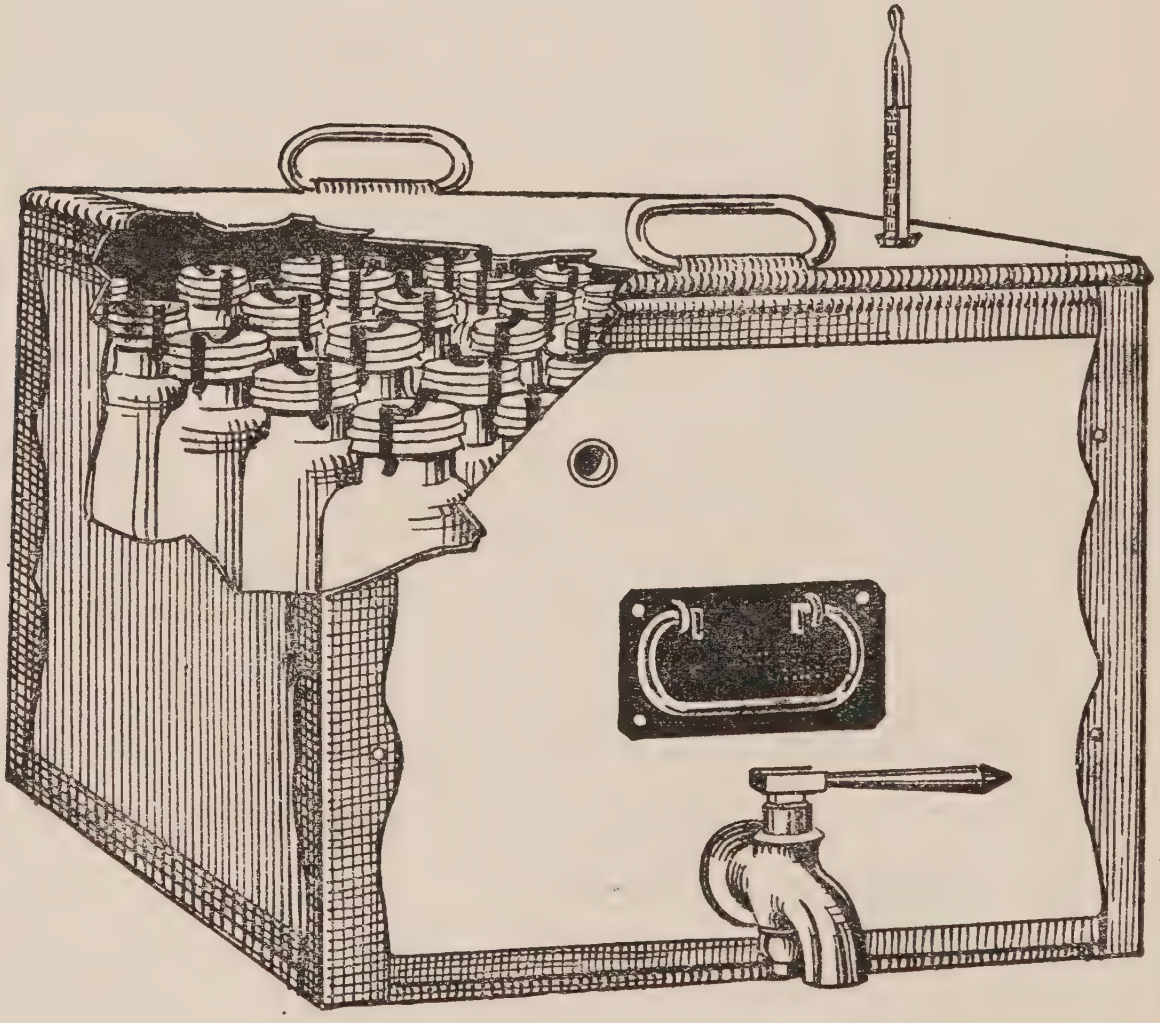
This illustration shows the Sterilizing Pan, **B**, inverted to increase the internal capacity for large bottles, cookers, etc. See also preceding page.

The Sterilizing Pan **B**, here in use as a Dome Cover, may be used also separately as a Boiler.

Fowler's Patent Boiler, Steam Cooking, Canning and Sterilizing Apparatus.

No. 1 MANSION & COMMERCIAL SIZE.

Price complete (without bottles) £7 12s. 6d.



As used on a Kitchener.

The Sterilizer being encased in a specially prepared jacket the heating medium is economised.

This is an ideal Apparatus for the Homestead, Fruit Garden, Camp and Colonial use. It may be used in any temporary shed or building.

The capacity of the Sterilizer is 40 No. 26 or 27 bottles, and with it more than 200 filled bottles may be sterilized each day.

As a Steam Cooker, large joints of Meat, also Ham, Puddings, and Vegetables may be cooked in it, or it may be used for boiling water, making tea, soup, etc.

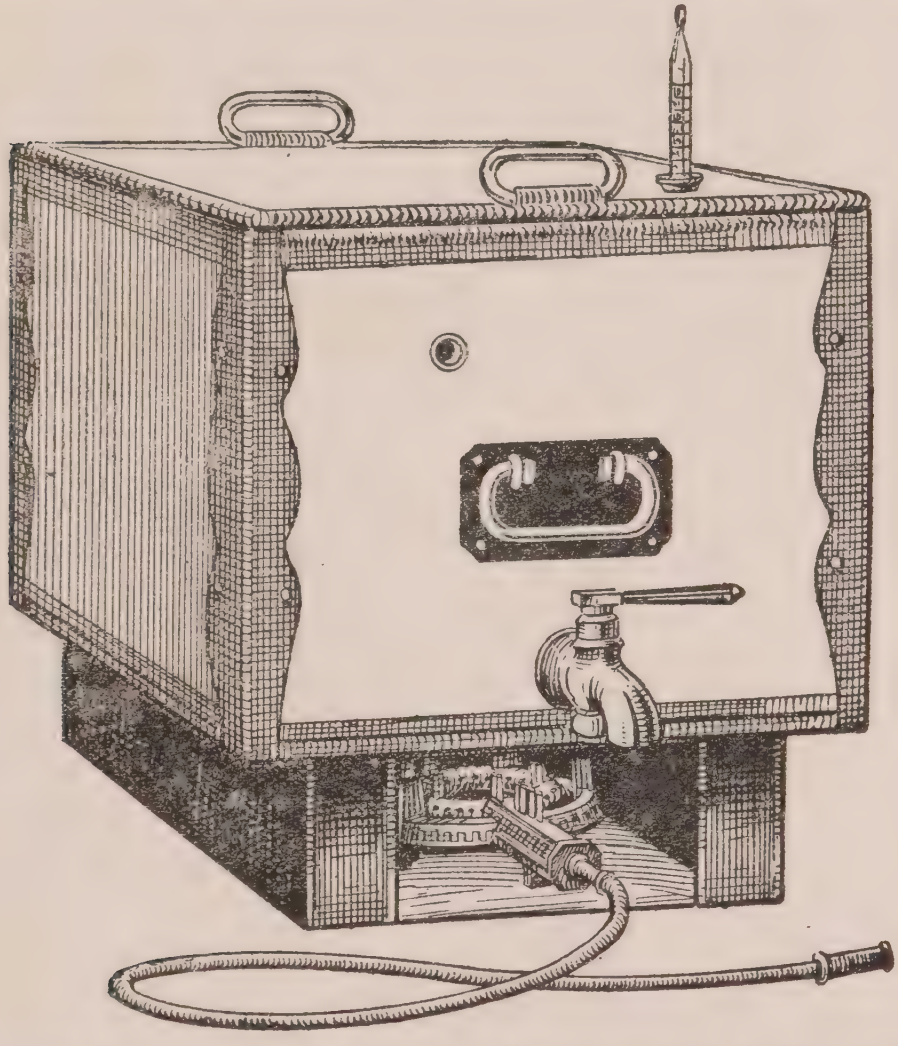
A Book of Directions, Steam Cooking Stands, Thermometer and a large brass tap are supplied with each Sterilizer.

THIS IS A VALUABLE APPARATUS FOR COMMERCIAL BOTTLING AND CANNING CATERERS AND LARGE INSTITUTIONS.

Fowler's Patent Boiler, Steam Cooking, Canning & Sterilizing Apparatus.

No. 1 MANSION & COMMERCIAL SIZE.

Price complete as illustrated (without bottles) £9 7s. 6d.



The Apparatus as used when heated with Gas.

The iron stand, underneath the Gas burner, is specially constructed so as to make it fire proof, and the gas burner has a four-feet fire proof flexible metallic tube, fitted with a brass connection.

The Apparatus is encased in a specially prepared jacket to economise heat, and fitted with a large brass tap, thermometer, steam cooking stands, etc., as illustrated.

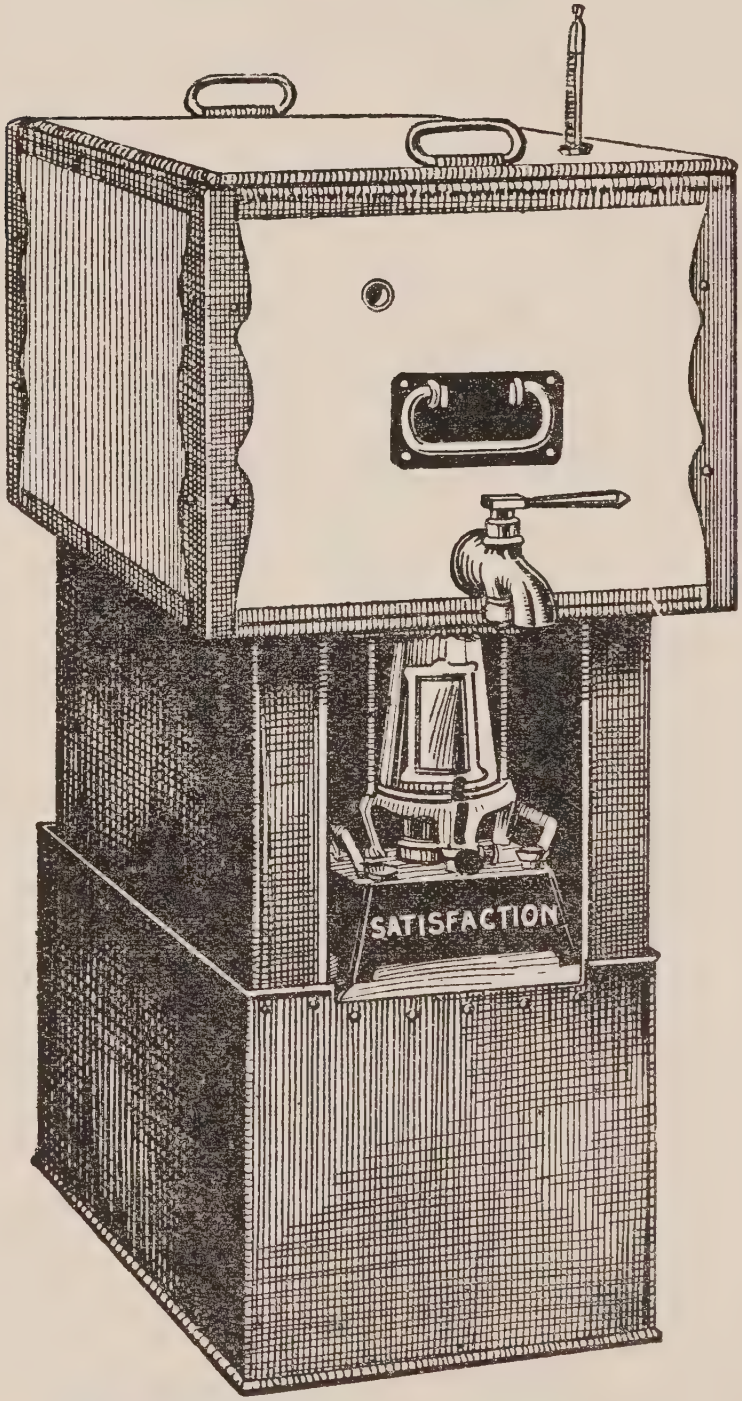
Large joints of Meat, also Hams, Puddings and Vegetables may be cooked in it by boiling or by steam, or it may be used for boiling water, making tea, soup, etc.

THIS APPARATUS IS EXCELLENT FOR COMMERCIAL BOTTLING AND CANNING CATERERS AND LARGE INSTITUTIONS.

Fowler's Patent Boiler, Steam Cooking, Canning & Sterilizing Apparatus.

No. 1 MANSION & COMMERCIAL SIZE.

Price complete (without bottles) with 2 Satisfaction Oil Stoves, £11 7s. 6d.



Price complete (without bottles) with 3 Satisfaction Oil Stoves, £12 12s. 0d.

The above illustration shows the Apparatus as used heated with "SATISFACTION" OIL STOVES.

The double iron supporting stand and 2 or 3 oil stoves, &c., will pack up inside the Apparatus, thus making a very portable package.

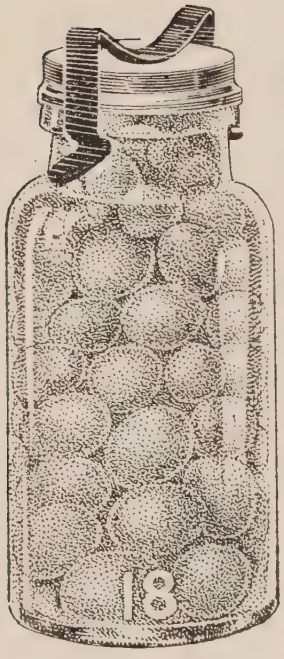
This is an ideal Apparatus for the Homestead, Fruit Garden, Camp and Colonial use. It may be used in any temporary shed or building or in the open air.

For Camp and Colonial use, strong wooden crate, 17/6 extra.

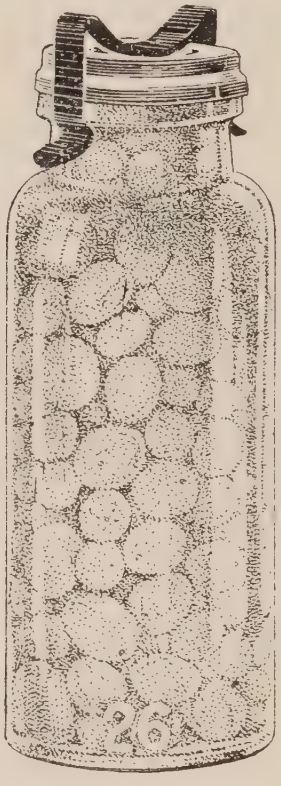
This is the most Economical Apparatus a Caterer can use and is excellent for Commercial Bottling and Canning.

Fowler's Vacuum Cover Bottles

With 2½ in. Lacquered Covers.



Height 6¾ inches.
Approx. Cap.—
With Water, 1 lb. Fruit.
Without ,, 1½ lbs. Fruit.
Per doz. 6/-.



8¼ inches.
1¼ lbs. Fruit.
2 lbs. Fruit.
Per doz. 7/-.

No. **18** for Damson and Lemon Cheese, Cream, Fruit and Meat Jellies, portions of a Chicken, Mushrooms, Peas, Currants, Raspberries, Mulberries, Cherries, Cranberries, etc.

No. **26** for Gooseberries, Plums, Soups, French, Runner and Broad Beans, etc.

A No. 26 Bottle will hold sufficient Fruit for 5 persons.

Each Bottle is complete with Lacquered Cover and India Rubber Ring, but 3 Clips only are supplied with each dozen bottles. The Clips are removed from the bottles 48 hours after sterilizing.

Extra Clips, 2½ inch ... ... **1/6** per doz.
New Covers, 2½ inch. ... ... **7**d. ,,
New Rubber Rings... ... ... **8**d. ,,

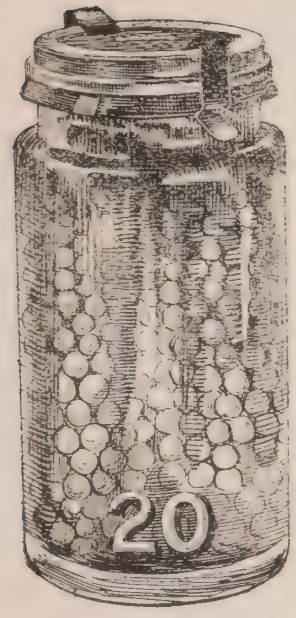
We supply FITTINGS for all our own and many other kinds of Bottles and Jars. Please send us a sample of any bottle, jar, rubber ring, cover or clip that you may require.

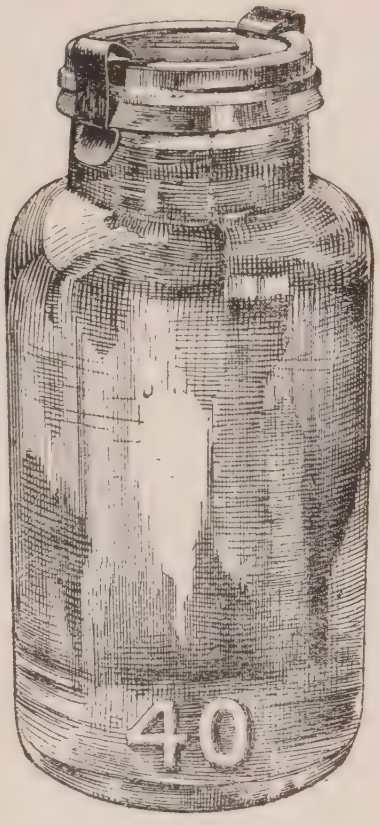
Mrs.————of Alnwick, wrote 1916 :—"We have used your bottles and method for Bottling Fruit and Vegetables for some years now, and they have given every satisfaction."

Mrs.————of Harrow-on-the-Hill, wrote 1918 :—"I have preserved some 500—600 bottles of Poultry, Fruit Pulp and Lemon Curd. Some of the Fruit that I am using now has been bottled over **Two Years.**"

Fowler's Vacuum Cover Bottles

With 3 inch Lacquered Covers.





	Height $6\frac{1}{2}$ inches.	$8\frac{1}{4}$ inches.	$8\frac{3}{4}$ inches.
Approx. Cap.—			
With Water	1 lb. Fruit.	$1\frac{1}{4}$ lbs. Fruit.	2 lbs. Fruit.
Without ,,	$1\frac{1}{2}$ lbs. Fruit.	2 lbs. Fruit.	$3\frac{1}{4}$ lbs. Fruit.
	Per doz. 6/6	**Per doz. 7/6**	**Per doz. 9/3**

No. **20** for Strawberries, Mushrooms, Raspberries, Mulberries, Cherries, Peas, &c. This is also an ideal bottle for Jams and other Preserves.

No. **27** and No. **40** for large Plums, Peaches, Pears, Apricots, Nectarines, Tomatoes, as well as small Fruits, Asparagus and other Vegetables.

Each Bottle is complete with Lacquered Cover and India Rubber Ring, but 3 Clips only are supplied with each dozen bottles. The Clips are removed from the bottles 48 hours after sterilizing.

Extra Clips (3 inch)	**1/9**	per dozen.
New Covers (3 inch)	**9**d.	,,
New Rubber Rings	**8**d.	,,

The No. **27** Bottles are usually supplied with the complete outfits, but other Bottles and Jars may be substituted for their value.

We supply FITTINGS for all our own and many other kinds of Bottles and Jars. Please send us a sample of any bottle, jar, rubber ring, cover or clip, that you may require.

Miss————of Romford, wrote 1916:—"I had a Bottling Outfit and many Bottles when I lived at ————, and I have had things in store since I left Four Years ago, but I had some Gooseberries in Fowler's Bottles and they were as good as ever after being bottled for Five Years, also some Tomato Sauce."

FOWLER'S VACUUM COVER BOTTLES & JARS.

No. 12 Bottles have 3 in. covers, and are recommended for containing **small** portions of Game, Chicken, Ham and Tongue, Sausage, also Marmalade, Jam or Mushrooms.

Height 3½ inches.
Approx. Cap.—
With Water, ¾lb. Fruit.
Without Water, 1lb. Fruit.

Per doz. 5/3.

Extra Clips ... ... 1/9.
New Covers ... ... 9d.
New Rubber Rings ... 8d.

No. 31 has 4 inch Cover and straight sides, so that it may be emptied without the contents being broken.

They are recommended for Brace of Grouse or Partridges, a Whole Chicken, Pheasant, or best portions of large Birds, Rabbits, Salmon, etc., also Fruits, Vegetables, and Jam.

Inside Diameter, 3⅛ inches.

Height 6¼ inches.
Approx. Cap.—
With Water, 1¼lbs. Fruit.
Without Water, 2lbs. Fruit.

Per doz. 8/6.

Extra Clips 2/-
New Covers 1/2
New Rubber Rings ... 10d.

Each Bottle is complete with Cover and Rubber Ring, but 3 Bar Clips only are supplied with each dozen bottles. The Clips are removed from the bottles 48 hours after sterilizing.

Mrs.————of Midhurst, wrote 1918 :—"Please send me 4 dozen of your No. 31 Game Bottles, as I wish to do my Birds like last year, which has been so successful."

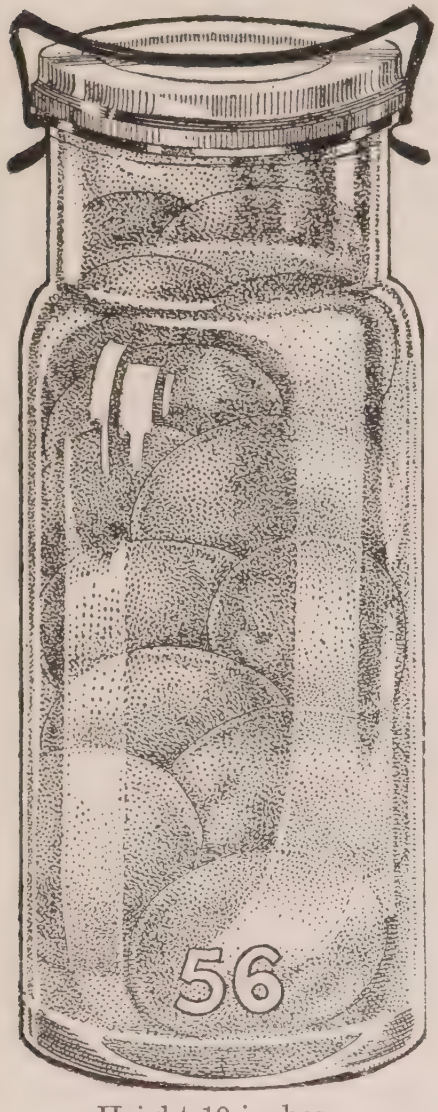
Mrs.————of Kenmare, wrote 1918 :—"I find your Bottles **most** useful for preserving Game, Salmon and Chickens."

Mrs.————of Brenchley, wrote 1915 :—"You may like to know that I preserved Game to turn out cold with the greatest success, in fact, your Bottling Outfit is invaluable in a country house."

Dr.————of Harrow, wrote 1915 :—"As you know I have been bottling Fruit now for nearly 20 years, and during that time I have tried many different kinds of jars, and have come to the conclusion that on the whole the most satisfactory kind is your Vacuum Bottles with lacquered metal covers."

Fowler's Vacuum Cover Bottles

With 4 inch Lacquered Covers.

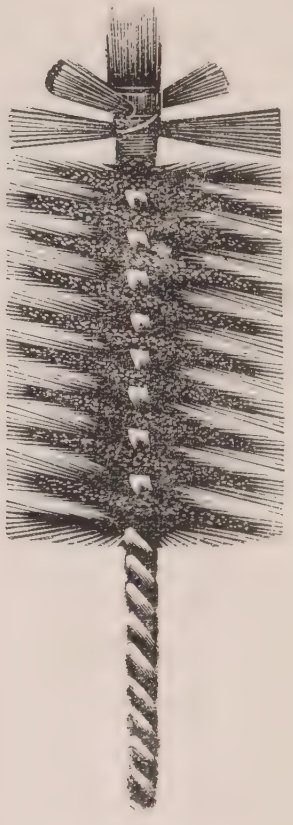


Height 10 inches.
App. Cap. with Water - 3 lbs.
without Water, 4 lbs.

Per doz. 12/6.

BRUSHES

FOR CLEANING BOTTLES.



Price 9d.

For Peaches and other **very large** Fruits, Asparagus and other Vegetables.

Specially suitable for Convents, Schools, Hotels, Restaurants, and other large establishments.

Each Bottle is complete with Lacquered Cover and India Rubber Ring, but three Clips only are supplied with each dozen bottles. The Clips are removed from the bottles 48 hours after sterilizing.

Extra Clips, 4 inch ... ... **2**/- per doz.
New Covers, 4 inch ... ... **1/2** ,,
New Rubber Rings, 4 inch ... ... **10**d. ,,

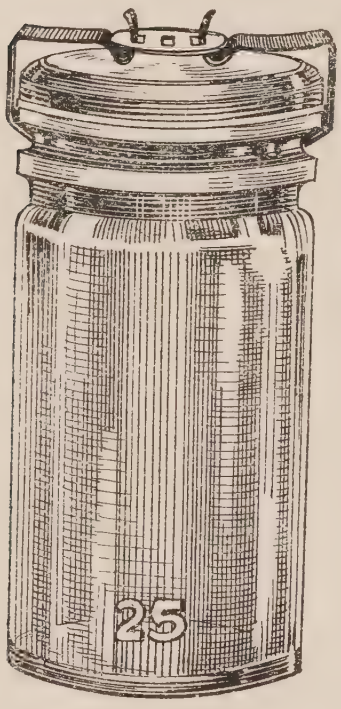
Dr.———of Andover, wrote 1913:—"I am very pleased with your Bottling Outfit. I have done a great quantity of Fruit and Vegetables each year, and have not had a **single bottle** go wrong."

Mr.———of Worcester, wrote 1918:—"My bottled Runner and Broad Beans, Peas and Tomatoes, are a great success."

— FOWLER'S —

VALVE VACUUM GLASS COVER BOTTLES

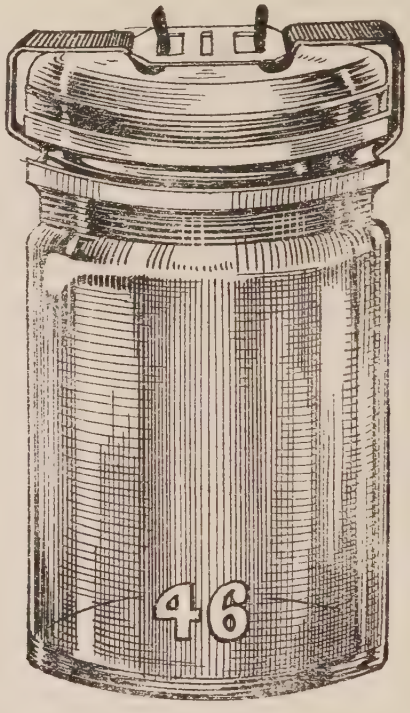
GLASS COVER—$3\frac{1}{2}$ inches.



7 inches.
With water, $1\frac{1}{4}$lbs. Fruit.
Without ,, 2lbs. ,,

Per doz.

GLASS COVER—$4\frac{1}{4}$ inches.



7 inches.
2lbs. Fruit.
3lbs. ,,

Per doz.

These Bottles are of **Clear White Glass,** and are especially suitable for containing Choice Fruits and Vegetables.

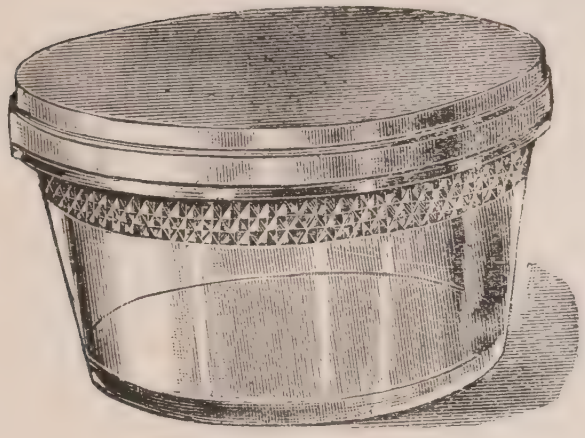
No. 25 Bottles for Peas, Apricots, Currants, Raspberries, Cherries, Mulberries, Marmalade, Jams, Chutney and Pickles.

No. 46 for large Peaches, Pears, Plums, and Choice Fruits preserved in syrup or spirits may be served in this wide-mouth clear white glass bottle.

Each Bottle is complete with glass cover, rubber washer and two patent clips.

FOWLER'S VACUUM COVER MOULDS.

For use in Preserving Poultry, Partridges, Pheasants, Grouse, Tongue, etc. :: See also pages 70 to 73.



The 2oz. and ¼lb. Moulds are especially suitable for containing Potted Meats, Currant, Mulberry, and other Fruit Jellies.

The ½lb. Moulds for small portions of Chicken, Ham, and Tongue. 1lb. for Brawn, 1½lbs. for portions of large birds, or a brace of Partridges or Grouse.

Size Cover.	Approx. Capacity.	Per doz.	Extra Clips. Per doz.	Extra Covers. Per doz.	Extra Rings. Per doz.
2ins.	2ozs.	2/6	1/6	6d.	5d.
3ins.	¼lb.	4/9	1/9	10d.	8d.
4ins.	½lb.	5 9	2/-	1/4	11d.
5ins.	1lb.	Out of Stock	2/6	1/10	1/2
5ins.	1½lbs.	——	2/6	1/10	1/2
6ins.	2lbs.	——	3/-	2/10	1/8

Each Mould is complete with Cover and Rubber Ring, but only 3 Clips to each dozen. **The Clips are removed 48 hours after sterilizing.**

We supply FITTINGS for Tongue Glasses and all our own and many other kinds of Bottles and Jars. Please send us a sample of any bottle, jar, rubber ring, cover or clip, that you may require.

HARMLESS
Green Colouring Preservative
For Culinary Purposes
Add one, two or three teaspoonsful to each 20-oz Bottle of Green Vegetables according to depth of colour required.
GEO FOWLER, LEE & Co
READING.

Harmless Green Colouring Preservative.

FOR CULINARY PURPOSES.

Add one, two or three teaspoonsful to each bottle of Green Vegetables, according to the depth of colour required.

Price 1/6 and 2/3 per bottle.
Postage 3d.

The colouring may also be added to the boiling water in which the preserved vegetables are finally cooked.

FOWLER'S

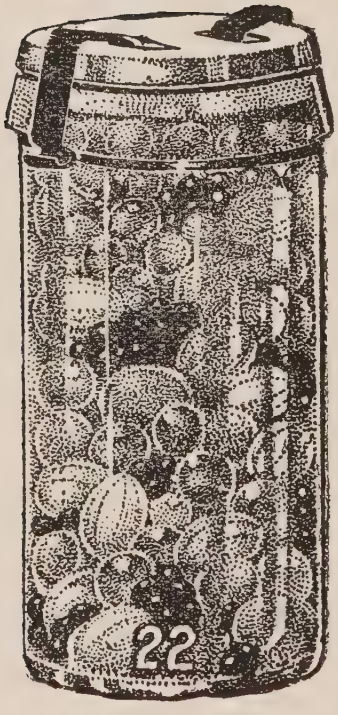
Patent VALVE VACUUM Glass-Stoppered Jars.

Awarded Silver Medal

by the Council of the Royal Horticultural Society, London.

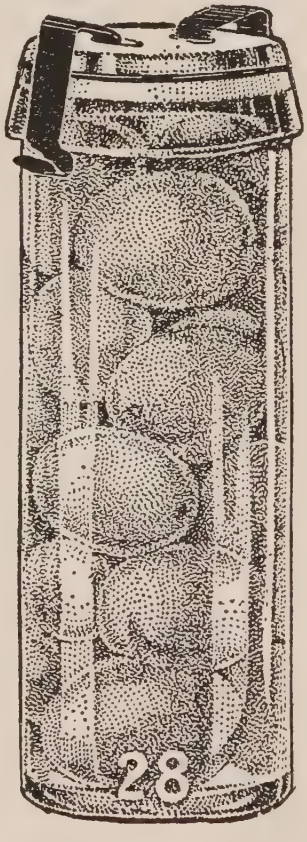
INSIDE DIAMETER, 2⅞ inches.

These Jars having straight sides, may be emptied without the contents being broken.



Height 6¾ inches.
With Water 1 lb. Fruit.
Without Water 1¼ lbs. Fruit.

Per doz.



8¾ inches.
1¼ lbs. Fruit.
2 lbs. Fruit.

Per doz.

Each **Jar** is complete with a ground glass Stopper, Rubber Washer and 2 Clips.

Nos. **22** and **28** are for Apricots, Currants, Raspberries, Cherries, Mulberries, Marmalade, Jams, Chutney, Pickles, Asparagus, Peas, French, Runner and Broad Beans.

1919. These Patent Jars are at present unobtainable, the Ministry of Glass since 1916 having stopped their manufacture in favour of the Screw Band Glass Cap Bottle, although it was explained that these Patent Jars were in great demand for use in the Home and in Hospitals, in the latter for containing Sterilized Dressings.

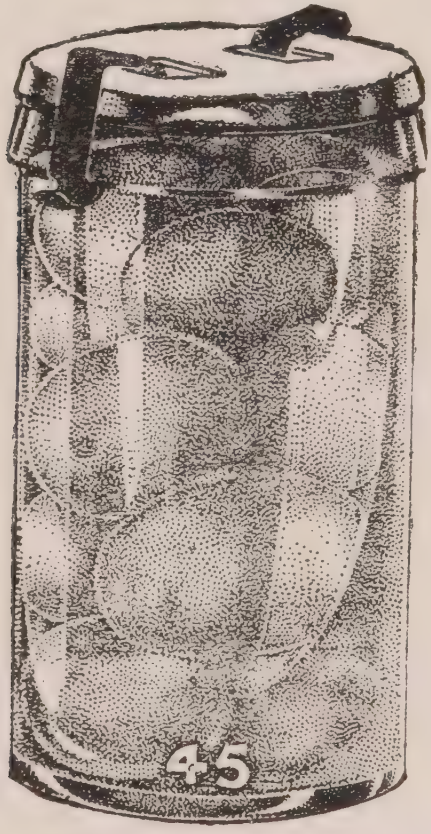
FOWLER'S

Patent VALVE VACUUM Glass-Stoppered Jars.

Awarded Silver Medal by the Council of the Royal Horticultural Society, London.

INSIDE DIAMETER, 3½ INCHES.

This Jar having straight sides, may be emptied without the contents being broken.



No. 45. Height 7½ inches.
With Water ... 2¼ lbs. Fruit. Without Water ... 3 lbs. Fruit.
Each Jar is complete with Glass Stopper, Rubber Washer and two Clips.

Per doz.

No. 45 for a whole Pheasant, Chicken, Brace of Partridges or Grouse, large Plums, Pears and Peaches, also Tomatoes, young Potatoes and other Vegetables.

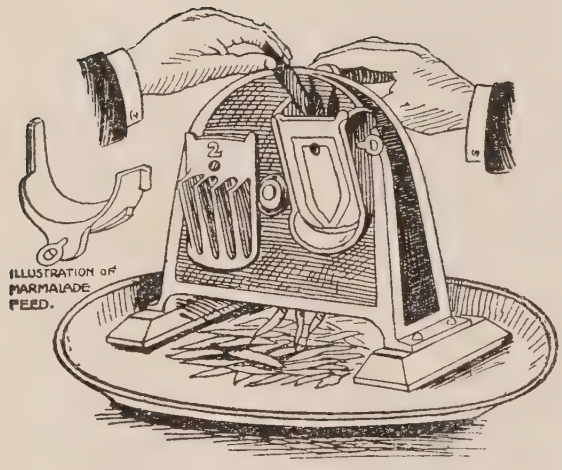
This is an ideal Jar for containing Sago, Sugar, and other dry goods.

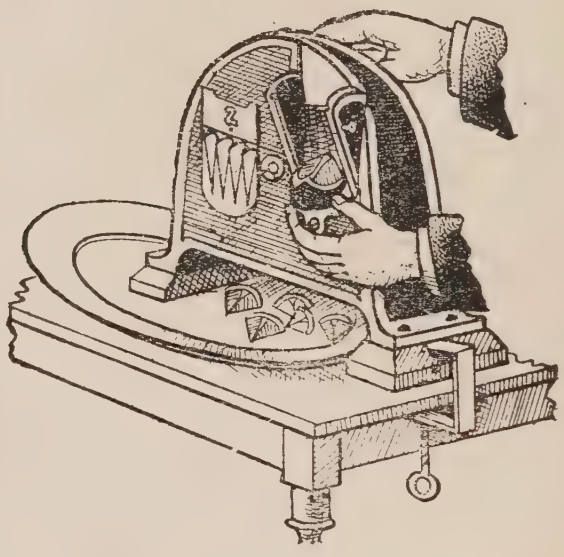
1919. **These Patent Jars are at present unobtainable, the Ministry of Glass since 1916 having stopped their manufacture in favour of the Screw Band Glass Cap Bottle, although it was explained that these Patent Jars were in great demand for use in the Home and in Hospitals, in the latter for containing Sterilized Dressings.**

HOME-MADE MARMALADE.

Economise and make your own Marmalade.

PATENT MARMALADE MACHINE AND VEGETABLE AND FRUIT SLICER AND BEAN CUTTER.





Price - 25/-.

Fitted with Silver-plated Knives which can be regulated, Marmalade Feed and one Bean Groove.

This is the best machine on the market for cutting Oranges and Lemons for Marmalade, a great time saver, and can be used by one person.

It slices Cucumbers, Carrots, French and Scarlet Runner Beans, etc., to any required thickness, and is just the machine for use at Christmas when slicing Almonds, Lemons, Mixed Peel, etc. It will also cut up Cabbage for Pickling and for Poultry Feeding.

Our No. 12 Bottles (*page 122*) are recommended for containing Marmalade.

Recipes for making Marmalade supplied with each Machine.

——Esq., of Wanstead Park, wrote 1917:—"The Fruit and Vegetable Slicer is a wonderful time and labour saving device, and my wife is delighted with it."

Mrs.——of Eynesford, wrote 1917:—"I find the Fruit and Vegetable Slicer compact, simple and cleanly, and certainly a great time saver."

A Housekeeper, Stamford, wrote 1917:—"I am delighted with the Fruit Slicer, and ask myself why I did not invest in one years ago."

Mrs.——of Nunthorpe, wrote 1919:—"The Marmalade and Vegetable Cutting Machine I got from you in 1909 (10 years ago) has been very useful."

PARAFFIN OIL STOVE

WITH BLUE FLAME ATMOSPHERIC BURNER WHICH CAN BE REGULATED.

This Stove has a perfect atmospheric burner which reduces the oil smell to a minimum. It is guaranteed to give satisfaction for general use as well as when used with the Patent Sterilizer.

One Oil Stove is sufficient for the Sterilizer supplied with the 60/-, 45/- and 30/- Bottling Outfits. **Two** Stoves are necessary for the **Oval, No. 2 Round** or Commercial Sterilizers.

By using this Stove and the Patent Sterilizer bottling may be done by the Gardener in the Potting Shed, or in any convenient shelter.

AN IDEAL STOVE FOR BOILING, COOKING AND HEATING PURPOSES, AND TO USE FOR COOKING POULTRY FOODS.

PRICE 30/-

PACKING AND CARRIAGE FREE.

Extra Wicks 5d. each.

New Parts supplied for "Satisfaction" Oil Stoves.

Mrs.————of Barnstaple, wrote 1913:—"I think it a pity that the "Satisfaction" Stoves are not more widely known. They are the only Oil Stoves I have ever had that do not smell."

Mrs ————of London, wrote 1914:—"Your Stove continues to be a continual source of "Satisfaction" to me."

————of Helpringham, wrote 1914:—"After four or five years of most satisfactory use the "Satisfaction" Oil Stove is in excellent condition."

Mrs.————of Bishops Waltham, wrote 1915:—"I find the "Satisfaction" Oil Stoves so very satisfactory, and have recommended them to several friends who are equally pleased with them."

Mrs.————of Moretonhampstead, wrote 1917:—"I think your Stove is the best in the market, it is so powerful for its size. The one I have is as good as new now, and it has been in constant use for 3 years."

Miss————of Hartley Wintney, wrote 1915:—"Please send me another of your Oil Stoves which I find so very satisfactory."

FRUIT JUICE AND MILK BOTTLES.

With Lever Stoppers, China Tops, and India Rubber Washers.

1 pint **6/3** per dozen.
Extra Rubber Washers **4d.** per dozen.

These Bottles are recommended for general use, instead of corked bottles, for containing Raspberry Vinegar, Mushroom Ketchup, Home-made Wines, Fruit Juice Syrups, Distilled Water, and Pasteurized Milk.

Miss————of Newport, wrote 1917 :—" The Lever-Stoppered Bottles you sent last year for Tomato Sauce have been most successful."

FRENCH AND RUNNER BEAN CUTTER.

This machine is a little wonder as a time saver when used for cutting and slicing French and Scarlet Runner Beans, Almonds, etc. It is easy to use and clean, and will cut into uniform size sufficient beans for seven to twelve persons in a few minutes.

Price

1919 UNABLE TO SUPPLY.

FRUIT AND VEGETABLE PULPER.

Useful for removing Skins and Stones from Fruits and for Pulping Vegetables.

Pulper, without Hair Sieve, **1/8.**

Postage 3d.

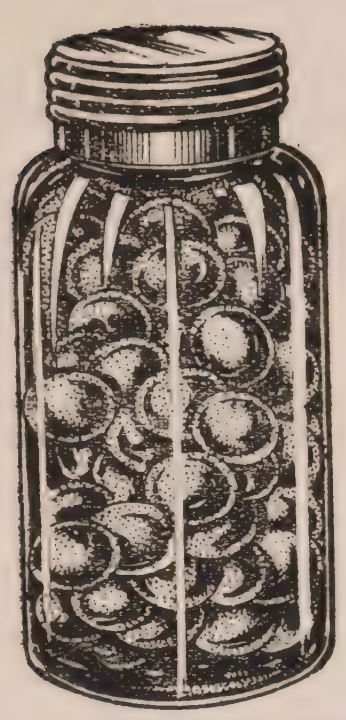
ALUMINIUM PRESERVING PANS.

WITH BAIL HANDLES.

Capacity	12	20	24 pints.
Price			each.

These Pans are guaranteed to be absolutely non-poisonous. By the extra thickness of the bottom the heat is evenly conducted to the sides, thus minimising the risk of burning.

1919 UNABLE TO SUPPLY.



PRESERVING BOTTLES,

WITH

Glass Covers, Rubber Washers

AND

Screw Bands.

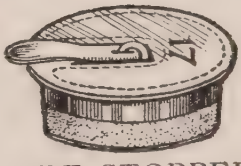
App. Cap. With Water ..	1½lbs.	2lbs.	3lbs.
Without Water ..	2lbs.	3lbs.	4lbs.
Per doz.	**8/6**	**11/6**	**12/6**

For prices of Fittings for these Bottles see page 133.

PICKLE JARS,

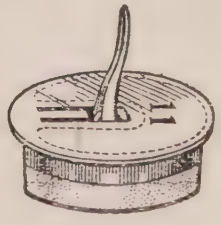
complete with Lever Stoppers and Rubber Rings.

No. 11.
Approx. Cap., 10ozs.
Per doz. 5/3.



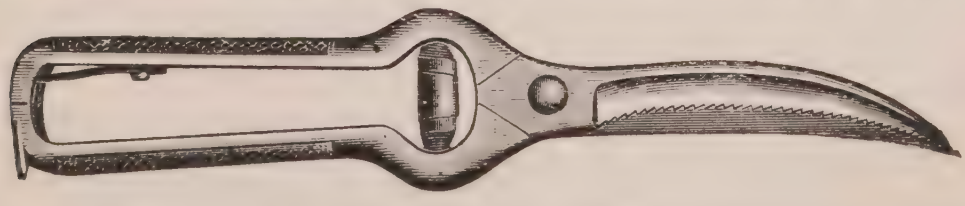
SPARE STOPPERS
Per doz. 1/4.

RUBBER RINGS
Per doz. 5d.



No. 17.
Approx. Cap., 20ozs.
Per doz. 6/3.

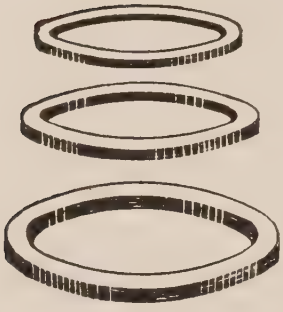
GAME or POULTRY DISJOINTERS.



For use in preparing game birds for the table and preserving in jars.

PRICE -

FITTINGS for VACUUM BOTTLES.



FLAT RUBBER WASHERS of various sizes.

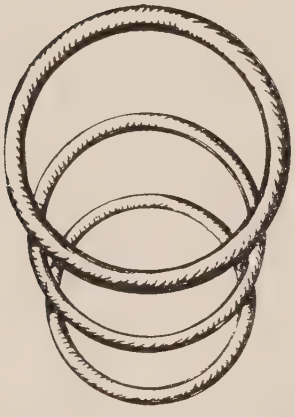
For Fowler's Patent V.V. Jars—

Nos. 15, 22, 28 & 32 .. .. per doz. **1/-**

Nos. 30, 45 & 60 .. .. ,, **1/4**

For Government Standard Pattern Screw Top Bottles .. per doz. **8d.**

Other Washers in proportion to size from ,, **5d.**



RUBBER RINGS.

For Fowler's Vacuum Cover Bottles—

(2½in. & 3in. Covers). Nos. 12, 18, 20, 26, 27, 40 & 54 .. .. per doz. **8d.**

(4in. Covers). Nos. 31, 36, 56 & 65 ,, **10d.**

For Vacuum Meat & Tongue Moulds—

(5in. Covers) .. .. .. per doz. **1/-**

Other Rubber Rings in proportion to size from ,, **7d.**

STEEL SPRING CLIPS.

For Fowler's Vacuum Cover Bottles—

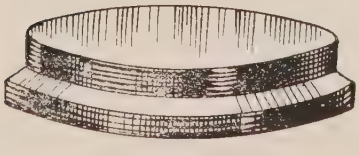
Nos. 18 & 26, size 2½in. .. per doz. **1/6**

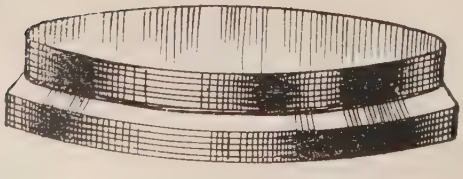
Nos. 12, 20, 27, 40 & 54, size 3in. ,, **1/9**

Nos. 31, 36, 56 & 65, size 4in. .. ,, **2/-**

For Vacuum Meat & Tongue Moulds—

Size 5in. .. .. per doz. **2/6**





LACQUERED COVERS.

For Fowler's Vacuum Cover Bottles—

Nos. 18 & 26, size 2½in. .. per doz. **7d.**

Nos. 12, 20, 27, 40 & 54, size 3in. ,, **9d.**

Nos. 31, 36, 56 & 65, size 4in. .. ,, **1/2**

For Vacuum Meat & Tongue Moulds—

Size 5in. .. .. per doz. **1/8**

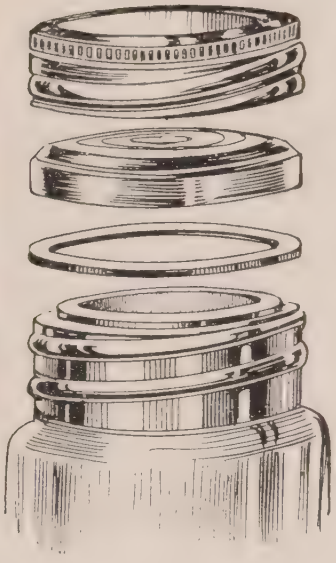
For Step Pattern Bottles—

Size 2½in. .. .. per doz. **7d.**

We supply Rubber Rings (round and flat) of various sizes. Metal and Glass Covers, Metal Discs and Screw Bands for many kinds of Vacuum Bottles. Please send samples with your orders.

Postage should be added for goods of less value than 5/-

GOVERNMENT STANDARD PATTERN SCREW TOP BOTTLES.



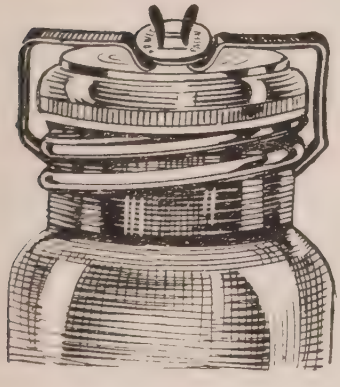
Screw Bands ... **1/4** per doz.
Glass Covers ... **1/9** ,,
Glass Stopper for New Pattern Bottles ... **1/9** ,,
Flat Rubber Washers **8**d. ,,

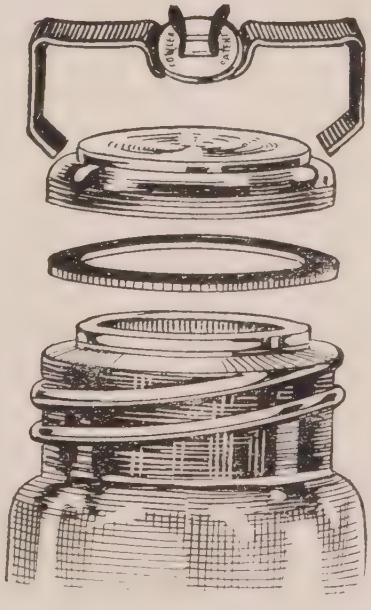
Please send samples when ordering.

BOTTLES, complete with Screw Band, Glass Cover and Rubber Washer.

Approx. cap.—			
With Water	1¼	2	3lbs.
Without ,,	2	3	4lbs.
per doz.	**8/6**	**11/6**	**12/6**

FOWLER'S PATENT FITTINGS FOR SCREW TOP BOTTLES.





Clips and Connector,
1/4 per doz. sets.

Glass Covers,
1/9 per doz.

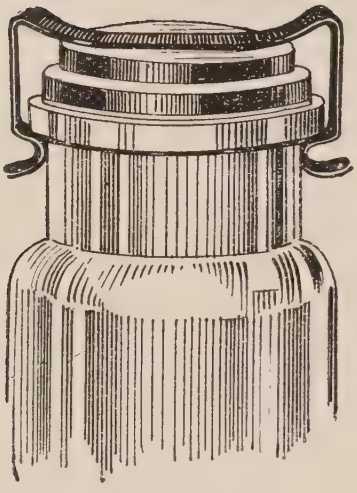
Glass Stoppers for New Pattern Bottles,
1/9 per doz.

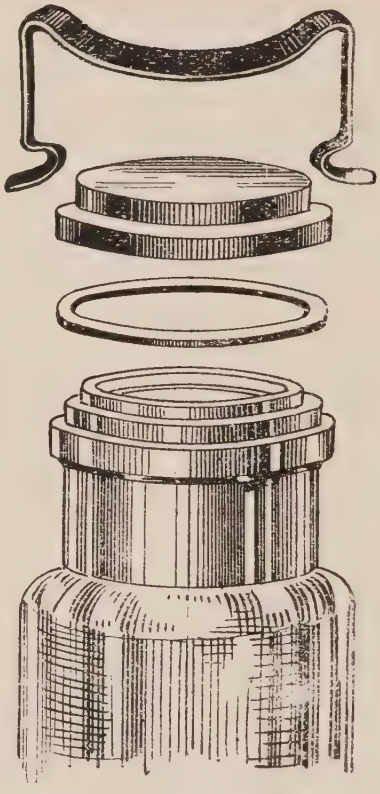
Rubber Washers,
8d. per doz.

By using Fowler's Improved Fittings on Vacuum Cover Bottles, the Covers are automatically sealed during sterilization, thus overcoming the difficulties of screwing down the covers while the bottles are hot, and removing the screw bands when the contents of the bottles are required.

A sample dozen sets of Clips and Connectors post free for 1/6.

FITTINGS FOR STEP PATTERN VACUUM COVER BOTTLES.





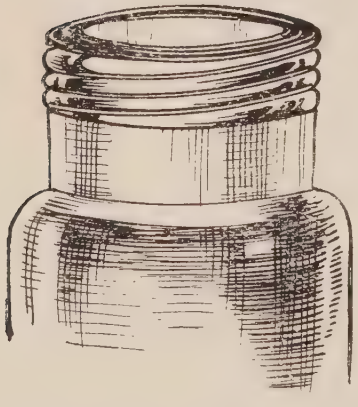
This Bottle has a Flat surface where Rubber Washer fits.

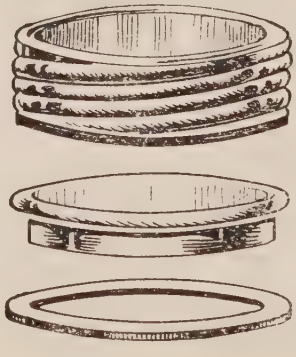
Clips, 2½in.,
1/6 per dozen.

Lacquered Step Covers,
7d. per dozen.

Flat Rubber Washers,
6d. per dozen.

Fittings for SCREW BOTTLES with Glass or Metal Stoppers.





Screw Bands,
2½in., **8**d. per dozen.
3in., **10**d. ,,

Glass Stoppers,
2½in., **1/-** per dozen.
3in., **1/3** ,,

Flat Rubber Washers,
2½in., **5**d. per dozen.
3in., **8**d. ,,

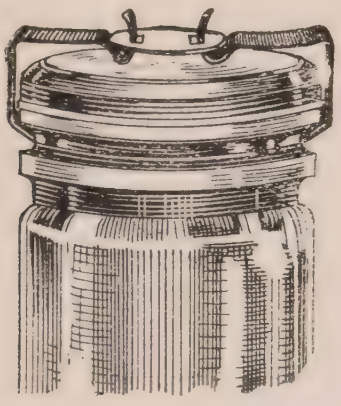
FITTINGS FOR VACUUM COVER BOTTLES.

We supply Rubber Rings (round and flat) of various sizes. Metal and Glass Covers, Metal Discs and Screw Bands for many kinds of Vacuum Bottles. Please send samples with your order.

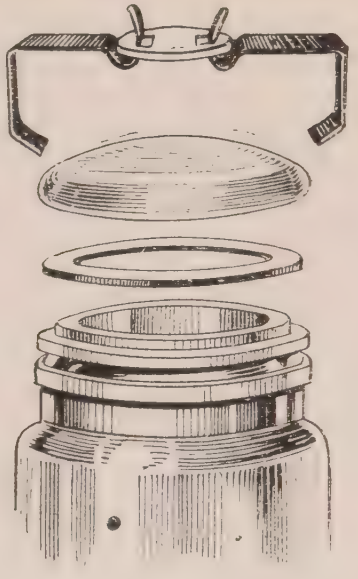
FOWLER'S PATENT UNIVERSAL FITTINGS

For Securing Covers on Bottles.

These Universal Fittings facilitate the hermetical sealing of all sizes of Vacuum Covers during Sterilization.



The Universal Fitting in use on the New Sylo Bottles.



FOR 3½in. GLASS COVERS—

Clips and Connectors	per doz. sets	**1/9**
Glass Covers	unobtainable	1919
Flat Rubber Washers	per doz.	**1/-**

FOR 4¼in. GLASS COVERS—

Clips and Connectors	per doz. sets	**2/-**
Glass Covers	unobtainable	1919
Flat Rubber Washers	per doz.	**1/4**

By using Fowler's Patent Fittings on Vacuum Bottles the Covers are automatically sealed during Sterilization.

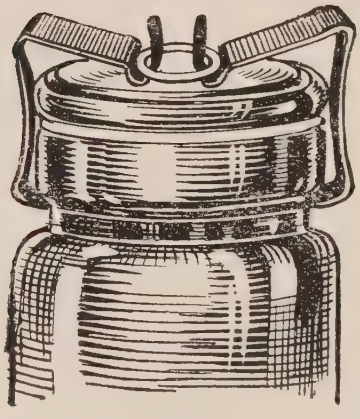
These Fittings may be removed 48 hours after Sterilization.

A sample dozen sets of Clips and Connectors Post Free for 2/- and 2/3 respectively.

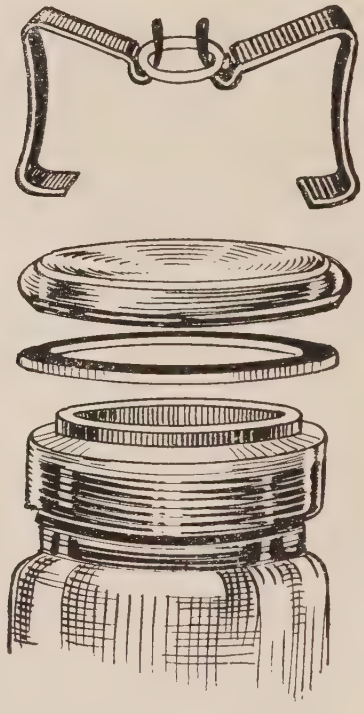
FOWLER'S PATENT UNIVERSAL FITTINGS

For Securing Covers on Bottles.

These Universal Fittings facilitate the hermetical sealing of all sizes of Vacuum Covers during Sterilization.



The Universal Fittings in use on Bottles with Glass or Lacquered Covers.



Clips and Connectors	per doz. sets	**3/-**
Glass Covers	unobtainable	1919
Lacquered Covers	per doz.	**9d.**
Rubber Washers	,,	**10d.**

By using Fowler's Patent Fittings on Vacuum Bottles the Covers are automatically sealed during Sterilization.

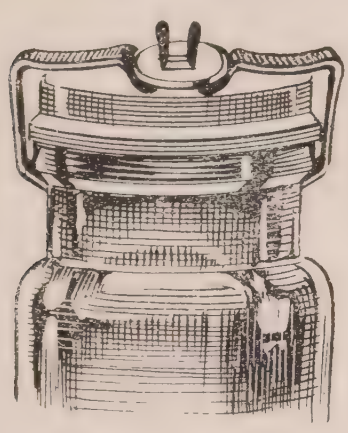
These Fittings may be removed 48 hours after Sterilization.

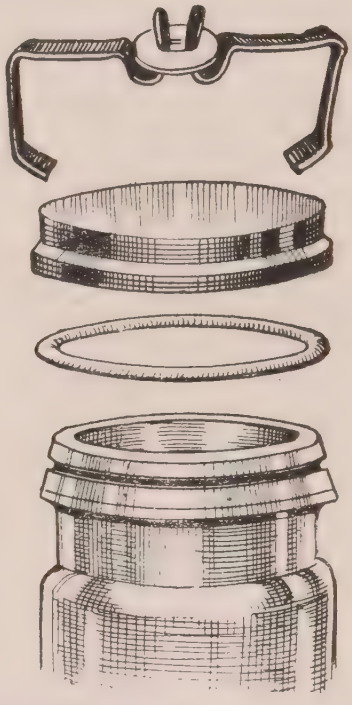
A sample dozen sets of Clips and Connectors Post Free for 3/3.

FOWLER'S PATENT UNIVERSAL FITTINGS

For Securing Covers on Bottles.

These Universal Fittings facilitate the hermetical sealing of all sizes of Vacuum Covers during Sterilization.





Fowler's Universal Fittings
as used on Bottles
Nos. 18 and 26, 2½in. Covers.
Nos. 12, 20, 27 and 40, 3in. Covers.
Nos. 31, 36, 56 and 65, 4in. Covers.

FOR 2½in. & 3in. LACQUERED COVERS—

Clips and Connectors	per doz. sets	**1/4**
Lacquered Covers, 2½in.	per doz.	**7d.**
,, ,, 3in.	,,	**9d.**
Rubber Rings	,,	**8d.**

FOR 4in. LACQUERED COVERS—

Clips and Connectors	per doz. sets	**1/9**
Lacquered Covers, 4in.	per doz.	**1/2**
Rubber Rings	,,	**10d.**

By using Fowler's Patent Fittings on Vacuum Bottles the Covers are automatically sealed during Sterilization.

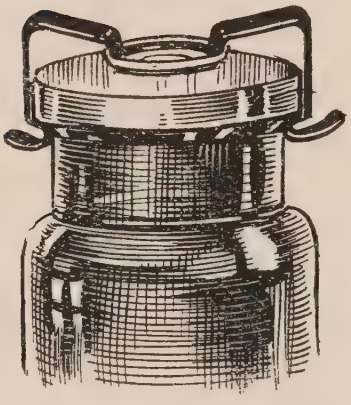
These Fittings may be removed 48 hours after Sterilization.

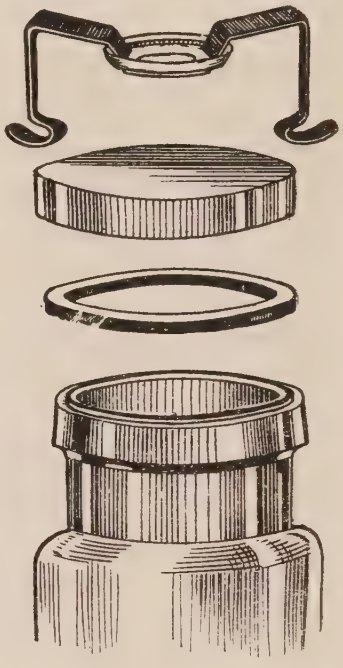
A sample dozen sets of Clips and Connectors Post Free for 1/6 and 2/- respectively.

FOWLER'S PATENT UNIVERSAL FITTINGS

For Securing Covers on Bottles.

These Universal Fittings facilitate the hermetical sealing of all sizes of Vacuum Covers during Sterilization.





The Universal Fitting, reversed, Clips hooked in the Connector.

Clips and Connectors	per doz. sets	**1/6**
Lacquered Covers, No. 63	per doz.	**6d.**
Rubber Washers, No. 63	,,	**6d.**

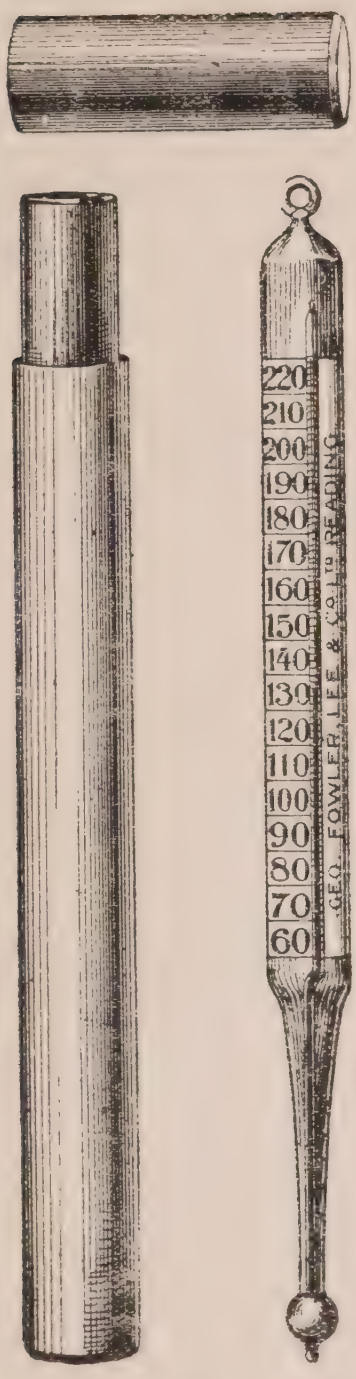
Place the Rubber Washer inside the Cover or on the mouth of the Bottle before placing the Cap in position. The Connector is used like a saucer, and the Clip hooked into it.

By using Fowler's Patent Fittings on Vacuum Bottles the Covers are automatically sealed during Sterilization.

These Fittings may be removed 48 hours after Sterilization.

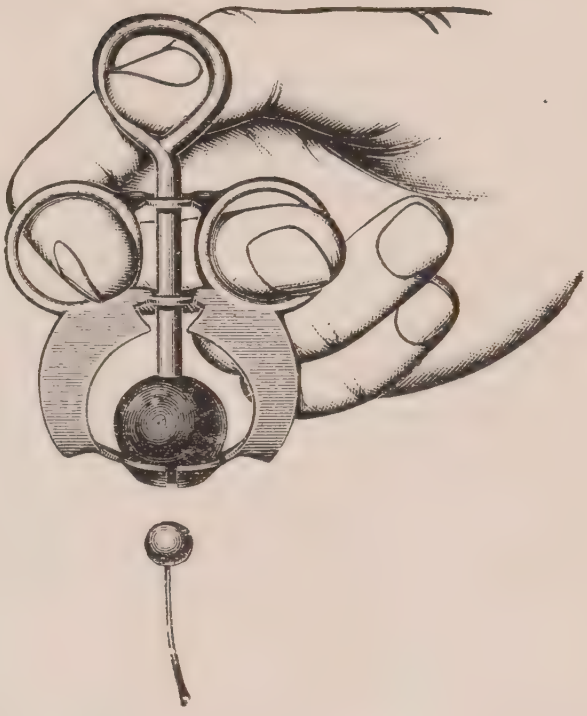
A sample dozen sets of Clips and Connectors Post Free for 1/9.

THERMOMETERS.



Paper Scale Patterns, **3/6** ea.
Pattern Chemical **3/6** ,,
Postage, 3d.

CHERRY STONER.



Easy, simple, effective, and a pleasure to use.

Stoneless Cherries are invaluable for Pies and Preserves.

Price 1/3 each.

A Lady wrote from Devonshire:—

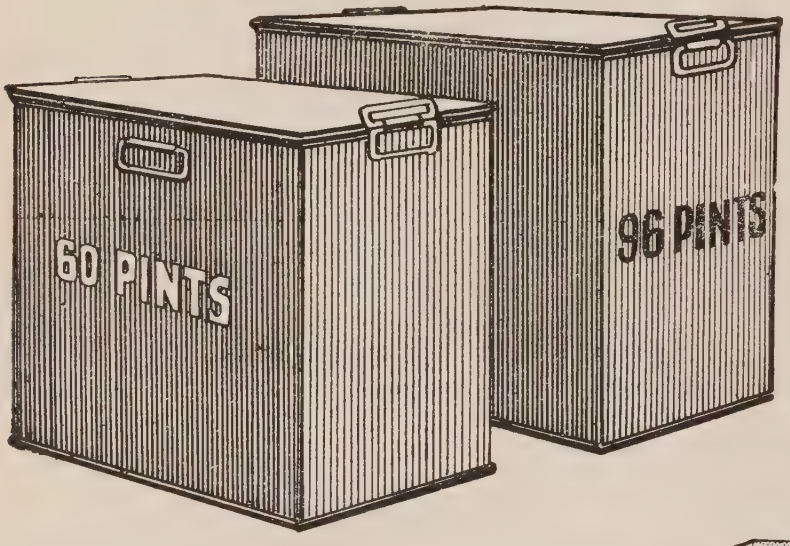
August, 1915.

"Kindly send me four Cherry Stoners; they are very good, and make nice little presents."

In consequence of the present (1919) difficulty in obtaining Thermometers we cannot promise to supply any particular pattern.

IMPROVED BOILERS, STEAM COOKERS, PORRIDGE COOKERS and MILK STERILIZERS.

For use in Restaurants, Hospitals, Convents, Schools and other large Institutions.



60-pt. Boiler with Steam Cooking Stand **17/6**

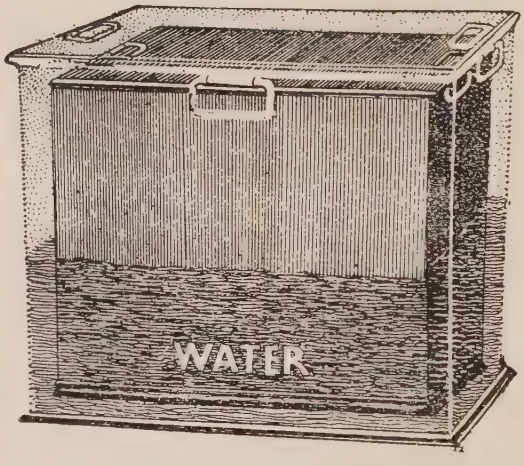
96-pt. ditto ... 22/6

With Brass Tap, **10/6** extra.

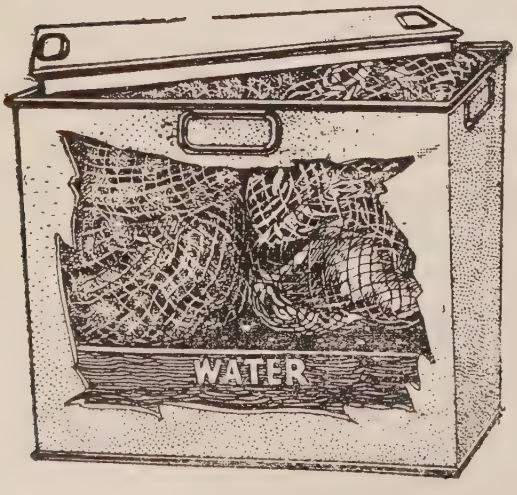
A Steam Cooking Stand is supplied with each Boiler for use in cooking by steam Hams, large joints of Meat, Bones, Puddings, Potatoes, etc.

In the 96 pint Boiler 55lbs. of Potatoes can be cooked by steam, or with the steam cooking stand removed, 75lbs. boiled.

In the 60 pint Boiler 35 to 40lbs. of Potatoes can be cooked by steam, or about 50lbs. boiled.



POTATO NETS, ½ bushel, **1/9** each.



The 60 pint Boiler is an excellent porridge pot or milk sterilizer when used standing in the 96 pint Boiler, which latter must have water in it as illustrated. Soup, Stock, Stews and similar foods may be cooked and kept hot in these improved Boilers, whether they are used separately or when the small Boiler is standing in large one. The large Boiler, when fitted with a tap, is useful for containing tea or coffee.

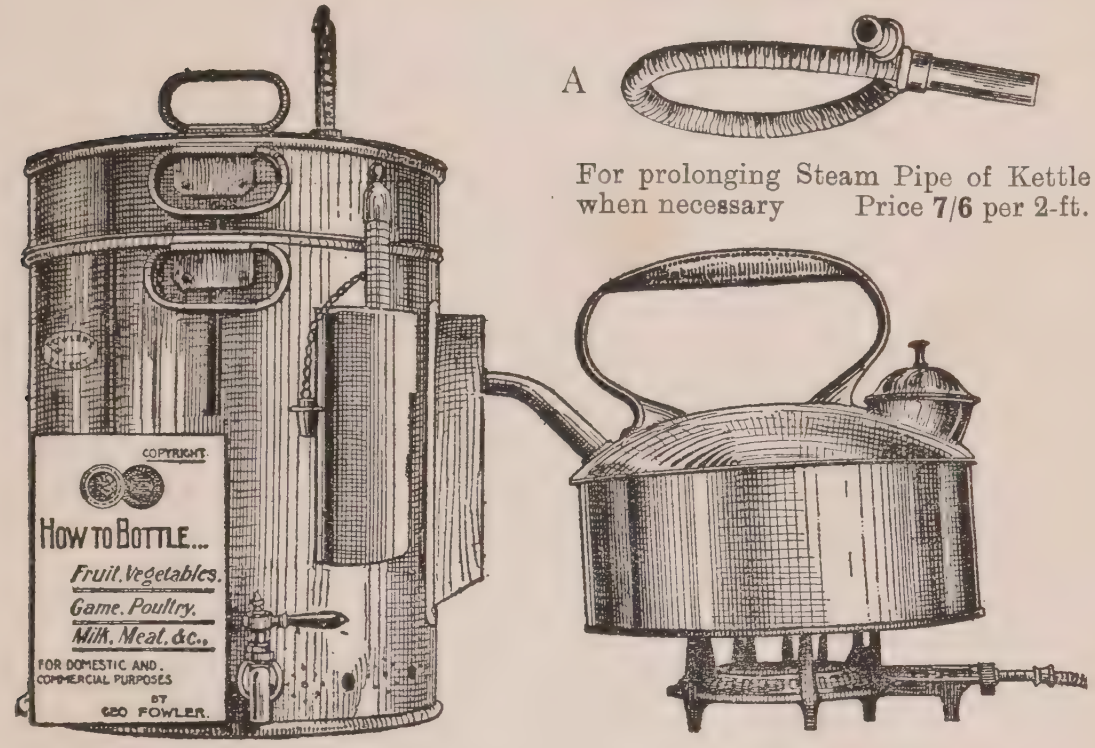
26th July, 1918.

A MOTHER SUPERIOR, in using the 60 and 96 pint Boilers for Porridge, writes:—"They are very satisfactory."

FOWLER'S IMPROVED APPARATUS

For Distilling Water, Sterilizing Milk, Bottling Fruits, and all kinds of Food.

FLEXIBLE METALLIC TUBE,



A

For prolonging Steam Pipe of Kettle when necessary Price **7/6** per 2-ft.

The Apparatus consists of a Patent Copper-bottom Kettle Pattern Boiler, a Copper Steam Condenser, and a Container. The latter also is a Pasteurizing and Cooking Chamber. The Condenser and Container are both fitted with a Thermometer.

1.—The Apparatus complete as above, with Gas Burner fitted with four feet of fire-proof flexible metallic tubing.

2.—Do., Do., and fitted with Water and Steam Pipe Connections.

Price on application.

The Apparatus as above will distil 4 to 6 pints of water per hour, and may be used at the same time for Pasteurizing milk, bottling fruits, cooking beef tea and other kinds of Invalid's Dietary, and for keeping food hot and re-heating it. If a large quantity of distilled water is required, the water in the kettle must boil fast, and cold water supply kept up in the Container.

To use the Apparatus cold water is put in the Container, hot or cold water in the Kettle, and immediately steam is supplied from the Kettle distilled water is provided for drinking, toilet and other purposes. The boiler may be heated on a kitchener, and the steam pipe prolonged with Steam Tube (*indicated by the letter* A, *see above*), so that the Condenser may stand on a table away from the fire or the gas burner used, as seen in the illustration, the gas burner in the latter case having an asbestos mat or an inverted tray underneath it to protect the table. When used in India and other Tropical Climates the steam pipe may be prolonged and passed through a wall so that the boiling kettle is in one room and the remainder of the apparatus in another. This is a great convenience, especially in tropical climates.

The Distilled Water may be preserved for an indefinite period in Lever-Stopper Bottles.

Avoid Typhoid Fever and other preventible diseases by using distilled water for drinking and toilet purposes. The impurities in water and milk kill more people than alcohol.

WELLCOME
LIBRARY

$7 \times 1 - 2\frac{1}{2}$

$1 - 6\frac{1}{2}$

9

$10 -$

$\frac{}{\quad}$

$\frac{}{10 - 6\frac{1}{2}}$

8	$0\frac{1}{2}$
8	$3\frac{1}{2}$
2	$3\frac{1}{2}$
18	$7\frac{1}{2}$
3	2
15	$5\frac{1}{2}$

White $3 - 5\frac{1}{2}$

Loaf $1 - 0$

Known

10

50

Gooseberries 7 lbs

$7 \times \frac{3}{4}$

$= 5\frac{1}{4}$

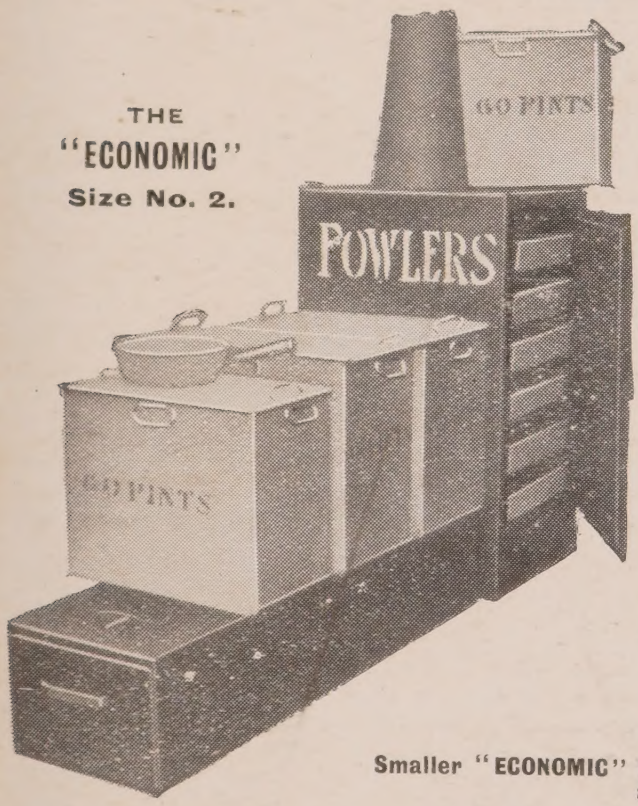
The Inventor & Patentee:
Pensioner Sergt-Major G. Fowler
who will be obliged if you will kindly mention his Patent Camp. Stoves to your Military friends.

FOWLER'S PATENT

Economic Portable Camp Stoves

May be used ANYWHERE in ANY WEATHER, and are guaranteed to give Satisfaction in ANY climate.

THE
"ECONOMIC"
Size No. 2.



The "**Economic**" Stove, Size No. 2, as illustrated, fitted with **double length** Trench and Hot Plate, 6 Roasting Dishes and 4 Boilers. :: Price

This Stove will cook 170 to 200 rations: roast 140 in the Oven and cook 50 to 60 by steam in the two large Boilers.

The Boiling Capacity is 312 pints.

When packed up, the Stove forms **two packages.** The contents of each package is a complete Cooker. The large Boilers are fitted with Steam Cooking Stands.

FOR REGIMENTAL OFFICERS' MESSES.

The large Oven and Hot Plate make these Stoves especially suitable for **Officers' Messes,** and all kinds of food may be cooked with them, but if a large **hot water supply** is required, then the "**Traveller**" pattern Stove is recommended.

Smaller "ECONOMIC" Stoves for Battery and Commanding Officers' and Sergeant's Messes.

Cavalry Field Kitchen equipped with four of Fowler's "Traveller" Pattern "Economic" Stoves.

Sold by Geo. Fowler, Lee & Co., Ltd., Queen's Road, Reading.

COPYRIGHT.

HOW TO BOTTLE

Fruit, Vegetables, Game, Rabbits, . . Poultry, Meat, Milk &c., &c. . . . . .

FOR DOMESTIC AND COMMERCIAL PURPOSES.

By Ex-Sergt-Major Geo. Fowler, F.R.H.S., M.I.H.